



This is a digital copy of a book that was preserved for generations on library shelves before it was carefully scanned by Google as part of a project to make the world's books discoverable online.

It has survived long enough for the copyright to expire and the book to enter the public domain. A public domain book is one that was never subject to copyright or whose legal copyright term has expired. Whether a book is in the public domain may vary country to country. Public domain books are our gateways to the past, representing a wealth of history, culture and knowledge that's often difficult to discover.

Marks, notations and other marginalia present in the original volume will appear in this file - a reminder of this book's long journey from the publisher to a library and finally to you.

Usage guidelines

Google is proud to partner with libraries to digitize public domain materials and make them widely accessible. Public domain books belong to the public and we are merely their custodians. Nevertheless, this work is expensive, so in order to keep providing this resource, we have taken steps to prevent abuse by commercial parties, including placing technical restrictions on automated querying.

We also ask that you:

- + *Make non-commercial use of the files* We designed Google Book Search for use by individuals, and we request that you use these files for personal, non-commercial purposes.
- + *Refrain from automated querying* Do not send automated queries of any sort to Google's system: If you are conducting research on machine translation, optical character recognition or other areas where access to a large amount of text is helpful, please contact us. We encourage the use of public domain materials for these purposes and may be able to help.
- + *Maintain attribution* The Google "watermark" you see on each file is essential for informing people about this project and helping them find additional materials through Google Book Search. Please do not remove it.
- + *Keep it legal* Whatever your use, remember that you are responsible for ensuring that what you are doing is legal. Do not assume that just because we believe a book is in the public domain for users in the United States, that the work is also in the public domain for users in other countries. Whether a book is still in copyright varies from country to country, and we can't offer guidance on whether any specific use of any specific book is allowed. Please do not assume that a book's appearance in Google Book Search means it can be used in any manner anywhere in the world. Copyright infringement liability can be quite severe.

About Google Book Search

Google's mission is to organize the world's information and to make it universally accessible and useful. Google Book Search helps readers discover the world's books while helping authors and publishers reach new audiences. You can search through the full text of this book on the web at <http://books.google.com/>

SCHLESINGER LIBRARY



RS L7VW H

Schlesinger Library

Radcliffe College

Culinary Collection

THE
PHILALETHEAN
COOK BOOK



SECOND EDITION

Revised By
Ladies M. E. Church
Montrose, Colorado
1921



50

**THE
PHILALETHEAN
COOK BOOK**

SECOND EDITION

Revised By
Ladies M. E. Church
Montrose, Colorado
1921

641.6195

C 719 m

Telephone 356J
Masonic Temple

Artistic Picture Framing
Wall Paper and Glass

The Montrose Paint Store

Everything for the Decorator

The Only Exclusive Wall Paper and Paint Store in
Montrose County

MONTROSE

COLORADO

Montrose Fruit and Produce Ass'n

MONTROSE, COLORADO

Buyers and Shippers of

POTATOES, APPLES AND ONIONS

We Carry a Full Line of Growers' Supplies

TELEPHONE MONTROSE 91

A. C. DUTCHER, President

C. L. HAWLEY, Secy.-Treas.

The Western Furniture Co.

FURNITURE, WALL PAPER, RUGS, STOVES,
FLOOR COVERINGS, DRAPERIES, QUEENSWARE
PICTURE FRAMING

MORTUARY IN SHERMAN & ROSS BUILDING

C. L. HAWLEY, Licensed Embalmer

Lady Assistant for Ladies and Children

Ambulance Service Day or Night

We also carry a complete stock of Salida Granite Monuments



Bakes Uniformly; Oversize Oven; Asbestos Insulated; Polished Top; Very Economical of Fuel; Perfect in Every Detail.

SAVE MONEY BY OWNING ONE

Investigate Now. You'll Never Regret It.

BIGGS-KURTZ HARDWARE & IMPLEMENT CO.

Index

	PAGE
Soups	17
Fish and Oysters	21
Meats	26
Poultry and Game	35
Vegetables	41
Pressure Cooker	55
Salads	59
Bread, Hot Cakes, Etc	71
Pastry	78
Candy	87
Cookies and Doughnuts	95
Cakes	102
Puddings	116
Ice Creams and Ices	129
Canning	134
Sandwiches	141
Frostings and Fillings	144
Savory Sauces	148
Beverages	152
Pickles and Preserves	156
Preserves	163
Eggs	166
Cheese	175
Left-Overs Hints	179
Helpful Hints to the Young Housewife	182
Miscellaneous	186

FURNITURE

Rugs, Linoleums, Window Shades, Queensware
Bedding, Refrigerators, Etc.



Brunswick Phonographs
and Records

WE
FURNISH
THE HOME



Hoosier Kitchen
Cabinets

Goods Sold for Cash or on Easy Terms

T H Young-Fliniau Furniture Co.

Ladies Invited to attend our Sales.

AUCTIONEER

He Who Looks Ahead Gets Ahead.
Satisfied Customers my best Advertising

Allen C. Nash

MONTROSE, COLORADO

Phone or Wire my expense for Dates and Terms

Montrose Flour Milling Co.

Our Bakers' Best Flour is made from the best

Turkey Red

HARD WINTER WHEAT

PRIDE OF MONTROSE is as good as any flour
made in the state

LIVE STOCK BOUGHT

Up-to-Date Market and Cold Storage
GATTERER & MILES, Proprietors.



Wholesale and Retail
Meats, Provisions and Poultry

Telephone Montrose 95

402 Main Street

MONTROSE, COLORADO

MONTROSE HARDWARE & IMPLEMENT CO.

MONTROSE, COLO.

TWAS SAID:—

Good, absent minded old deacon Dr. Wilder was greatly dependent upon his practical wife. One morning Mrs. Wilder sent up an announcement after the Dr. had entered the pulpit with a foot note intended to be private.

"The Woman's Missionary Society," he read aloud, "will meet with Mrs. Brown at three o'clock sharp, your necktie is crooked straighten to the right."

Absent-mindedness has no place in a modern successful store, for though unintentional is the cause of many mistakes and poor service.

You will always find us alert-ready to serve you promptly and efficiently whether your purchases are large or small.

Good cooking utensils and good service cost no more. Why not do your shopping at the

NEW HARDWARE STORE

446 Main St.

Telephone M341

Robuck Grocery & Bakery



Electrical Baked Goods

PHONE MONTROSE 88

MONTROSE

COLORADO

Introduction

The M. E. Ladies of Montrose, Colo., take pleasure in presenting the second edition of the Philalethean Cook Book, containing the favorite recipes of many of our best cooks. They will be found suitable to the climatic conditions of our mountain section. Our advertisers are reliable business houses and we recommend them. *In patronizing these firms please mention the fact that you saw their advertisement in this book.*

Scrivner & Thompson

Staple and Fancy Groceries

Phones: : : Montrose 30 and 31

WE WASH THEM ALL

Is washday wearisome? Laundresses hard to get? You'll be interested then, in this modernized service of ours.

If you wish finished family service, we'll wash everything sweetly clean in fleecy suds and pure, soft water; iron daintily; call promptly, and deliver punctually.

If you prefer to iron the lighter pieces yourself, we'll do the washing, and beautifully iron the heavier flat-work, but leave the frilly things for you.

If you have curtains that need laundering, send them. We'll refresh and revive them; dry them handsomely, and return them exactly their original shape and size.

Or perhaps it may be collars, blankets, rugs, or pillows you wish washed. We have fine departments, too, for laundering these. You'll be charmed with their work.

No need to let washday be a worry—call us. Our service is complete. Telephone today. MONTROSE 47.

CITY STEAM LAUNDRY

WARNER'S VARIETY STORE
MONTROSE COLORADO
5c, 10c AND 25c GOODS

OUR SPECIALTY

You will find many needed Kitchen Utensils at these moderate prices which will make your household tasks easier.

STORES AT MONTROSE, DELTA AND ALAMOSA, COLO.

To insure the success of your recipe, use

Crested Butte Coal

Produces maximum heat with minimum soot and ash; contains no rock or bone, and all slack is thoroughly screened out, resulting in greatest fuel value per dollar.

THE INDEPENDENT LUMBER COMPANY

J. H. BANTLEY

K. K. GROCERY & PRODUCE

SPECIALTY OF LIVE POULTRY AND EGGS

237 Main St.

Phone M 556

MONTROSE, COLORADO

No home is complete without a

NEW EDISON

"The Phonograph with a Soul."

The New Edison has sung and played in direct comparison with the living artist and has proven that it actually Re-Creates music. No other phonograph or talking machine can stand such a test. Why not get one today?

GOULD & REYNOLDS

JEWELERS AND
OPTOMETRISTS

M. E. FRENCH

Manufacturer of

SADDLES AND HARNESS

816 Main Street

Montrose, Colo.

F. E. COTTON

Outfitter for Men and Boys

MONTROSE, COLORADO

W. O. REDDING

REAL ESTATE, LOANS and INSURANCE
NOTARY PUBLIC SURETY BONDS

Phone Montrose 6

Montrose, Colo.

HUMPHRIES



The Big Store where one can
always find what they want

Catlin & Blake

Law
Loans
Insurance
Real Estate

Montrose, Colorado.

VICTOR VICTROLAS

COLUMBIA GRAFONOLAS



PREScription DRUGGISTS

Stationery and Drug Sundries

Soda Water

The Belvedere Hotel

MONROSE, COLORADO

American Plan \$3.50 Per Day

Special Attention to Commercial Men

Special Sunday Luncheons

GEO W. INGLISH, Manager.

DR. ISAIAH KNOTT

PHYSICIAN AND SURGEON

MONROSE, COLORADO

A. F. REEVES

Established 1890

REAL ESTATE, INSURANCE AND FINANCIAL AGENT

FIDELITY, FIRE, LIFE, ACCIDENT, AUTOMOBILE
PLATE GLASS AND BURGLARY INSURANCE

MONTROSE, COLORADO

9 Cascade Ave.

Phone Montrose 126J

JOHN DEEBLE

REAL ESTATE, LOANS and INSURANCE

Loans for Investments Carefully and Safely Placed at Good
Interest.

Solicits the care of property and collection of rents for
non-residents.

35 YEARS IN THE VALLEY

References: Any Montrose City or County Bank.

DAVIS MARKET

Dealer in

FRESH AND CURED MEATS

RETAIL AND WHOLESALE

PHONE Montrose 134

Montrose, Colorado

Whenever in need of any

Plumbing, Heating or Electrical Work

Call

LIS, COLE & HOSNER

407 North First

Phone M. 360

FIRST CLASS WORKMANSHIP AND MATERIAL

Estimates Cheerfully Furnished

Home State Bank

CAPITAL STOCK \$60,000.00
 SURPLUS AND PROFIT.. \$20,000.00



If you want to cook or bake an article and do not know just how it should be done you go to your "COOK BOOK."

If you want to handle some financial transaction or any business matter that you do not fully understand, go to your bank for the recipe.

A good bank knows it is its duty to assist all of its friends in such affairs—understand it is their duty, not a favor.

We consider it a privilege to render such service. We will buy or sell your bonds, secure you a safe investment for your money, or render any other service of which we are capable, that might be helpful to you. Make our bank your SERVICE BANK.

C. O. EARNEST, Pres.
 C. R. HENREDSON, V. Pres.
 J. F. KREBS, V. Pres.

I. E. CLARK, Cashier.
 M. J. SEELEY, Asst. Cashier.
 G. E. MAYO, Teller.

SOUUPS

SOUP STOCK.—Consomme or stock forms the basis of all meat soups, gravies and purees. Four pounds beef and broken bones, 1 gallon of cold water and 2 teaspoons salt. Put the meat and water on the back of the stove and let it slowly come to a boil, then simmer 3 or 4 hours until the water is boiled away one-half. Add the salt, strain and set to cool in an earthenware dish well covered. When cool take fat off the top and it is ready to use. To make soup for a family of 6, take one-fourth of the stock to which add 1 quart boiling water and any vegetables desired. Boil 3 hours. Season with salt and pepper.

—*I. Christy.*

TOMATO STOCK.—Boil whole tomatoes, squeezing out enough juice to cover, until juice and pulp can be separated by passing through colander. Put juice back on stove adding to gallon stock two teaspoonfuls salt and two teaspoonfuls soda. Bottle tight and will keep indefinitely.

—*Mrs. J. M. Luney.*

PUREE OF SPLIT PEAS.—Pick over and wash one-half pint split peas, put into a sauce pan with 2 quarts of cold water, 1 small carrot, 1 onion, a little celery, one-half pound salt pork and some pepper. Set over a slow fire and simmer 4 hours. Take out the pork and press the rest through the colander. Return to fire, bring to boil and then serve with croutons. The pork may be omitted and butter size of egg added just before serving.—*Mrs. Turner.*

COWPUNCHER SOUP.—One can of oxtail soup with same can full of water added, one can (or about 1½ cups of baked beans) plus one-half as much water, one level teaspoon chili. Bring to boil and serve with crackers. Quantity of beans and chili may be varied. A substantial meal.

—*R. H. Wright.*

THE UP-TO-DATE SHOE SHOP WHERE YOUR \$ BUYS THE
MOST. ALL WORK GUARANTEED. W. T. UTT, Prop.

Reinhold-Galloway Grocery Co.—The Richelieu Store

VIENNA SOUP.—Veal stock, 2 quarts, to which add onions, 1 carrot, sprig of parsley and a bit of bay leaf, boil in the making 2 or 3 hours. Toward the last add 1 cup of cream with the yolks of two eggs beaten in. Pass all through a sieve after which add 1 cup of asparagus tips, salt and pepper as may require. When eggs and cream are beaten together pour small portion of soup over them until smooth so when added to soup will not scramble.

Mrs. Grandin.

CREAM CORN SOUP.—One pint of corn cut, not grated, from cob, cook slowly in 3 pints of boiling water until tender. Rub through sieve and return to kettle. Rub three tablespoons of butter smooth with 2 tablespoons of flour and stir into the corn. Continue to stir until it thickens. Then add 1 pint of boiling milk, (part cream greatly improves it). Season with salt and pepper to taste. Scrape with a knife all the juice and pulp left on the cobs after cutting off the corn, add this the last thing. Let boil 2 or 3 minutes. Add the well beaten yolks of 2 eggs, and serve.

I. Christy.

TOMATO BISQUE.—Simmer 1 can tomatoes or 8 medium sized fresh tomatoes with 1 bay leaf, a sprig of parsley, a few slices potatoes, a slice of carrot and onion, and a small piece of celery. Blend 1 tablespoon flour into 2 tablespoons melted butter. Add slowly strained tomato juice, stir constantly. Boil 5 minutes, season to taste with salt and pepper and serve at once. —*Mrs. Nelle Lee.*

ICED FRUIT CONSOMME.—Simmer slowly one quart of cherries with one quart of water. Put through the sieve. Return to fire. Add one-half cup sugar, one tablespoon corn starch dissolved in cold water, one teaspoon lemon juice. Cook, chill. Serve in consomme cups. Add a spoonful of whipped cream to each cup.

Mrs. John Deeble.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

VISIT THE EMPRESS AND DREAMLAND THEATERS

THE PHILAETHLEAN COOK BOOK

19

CREAM OF CHEESE SOUP.—Heat, but not boil, in a double boiler 1 full quart of milk, 1 blade of mace, 1 teaspoon minced onion, 1 tablespoon carrot. Blend together 1 cup butter and 2 tablespoonfuls flour. To this add the hot milk, half cup at a time, stirring constantly and cooking between each addition. Strain back into double boiler, add three-fourths cup grated cheese and stir until melted. Season with salt and white pepper and pour over the beaten yolks of 2 eggs. Cook a moment, remove from stove and beat with an egg beater until covered with a fine froth. Serve at once in hot cups. Enough for 8 persons.

I. Christy.

TOMATO BISQUE—Fry 1 small onion in butter, until done but not brown, 1 quart tomato juice, 1 bunch of parsley boiled 15 minutes, then add the onion, one-half teaspoon soda dissolved in water, 1 tablespoon flour stirred in water. Simmer slowly one-half hour; then strain into rich, hot milk. Add a dash of paprika, salt to taste and serve with slice of orange in each plate.

—*Mrs. Frank Dollis.*

CELERY SOUP.—To each quart of stock add 1 ounce of rice. Let simmer three-fourths hour. To this add leaves and crushed stumps of celery (about one-half cup pressed down). Let it simmer 5 minutes. Add parsley and 1 small onion, sliced. Thicken with flour and milk thickening, add butter size of egg, season well with salt and pepper. Strain this soup well and add 1 quart cream. Just before serving add one-half cup whipped cream, 1 can peas, one-half can tomatoes or 1 can of mushrooms can be used instead of rice. —*I. Christy.*

SALMON SOUP.—Take the contents of one can of red salmon. Remove all bones and chop fine. Add one quart sweet milk, two tablespoons butter. Salt and pepper to taste. Serve hot with crackers. —*Mrs. J. E. Coffin*

Bicycles, Keys and Accessories.

Barsch Motor Co.

Rugs Cleaned Parkade Cleaners

20

THE PHILALETHEAN COOK BOOK

VEGETABLE SOUP.—1 cup potato, $\frac{1}{2}$ cup carrot, $\frac{1}{2}$ cup turnip, $\frac{1}{2}$ cup celery, 1 small onion, $\frac{1}{2}$ cup or little more tomato, 1 pint (or more) beef broth, 1 teaspoon chopped parsley (if desired), butter, salt and pepper to taste. After dicing all vegetables, cook in sufficient water until tender. Add broth, seasonings and a pinch of soda and boil a few minutes longer. Now add $\frac{1}{2}$ cup of cream and serve piping hot. Left over vegetables may be used and 2 tablespoons of rice is an addition. Celery salt or seed may be used instead of the fresh celery.

—*Mrs. J. W. Archer.*

PEANUT PUREE.— (Serves 6). Three cups hot milk, one cup water or stock, 2 tablespoons corn starch, $\frac{1}{2}$ cup peanut butter, 1 teaspoon salt, $\frac{1}{4}$ teaspoon paprika, parsley or celery tops. Mix corn starch with a little of cold water and blend with peanut butter. Add seasoning and remaining water. Stir into hot milk. Cook 20 minutes in double boiler. Add minced parsley or celery and serve at once.

—*Miss Beach.*

Robuck Furniture Store, New and Second-Hand Goods

Digitized by Google

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

21

FISH AND OYSTERS

CREAMED OYSTERS.—One cup cream, 1 cup milk, 3 tablespoons each butter and flour, one-half teaspoon salt, one-eighth teaspoon paprika, 1 pint oysters. Serve in bread baskets which are made by scooping out the centers with large spoon from one and one-half inch thick slices of bread and then toasting. To make cream: Put the cream and milk in double boiler, when hot add flour thickened in a small quantity of milk, then the salt, butter and paprika. Heat oysters and place in baskets, then pour the cream over them.

Mrs. G. A. Frost.

OYSTER COCKTAIL.—To every 100 small oysters take 4 tablespoons tomato catsup, 1 tablespoon Worcester-shire sauce, 1 tablespoon pepper, vinegar, juice of 2 lemons, 2 or 3 drops of tobasco sauce, a little horseradish and one cup of the oyster liquor. Drain oysters free from their liquor and strain the required amount before using. Mix the cocktail half an hour before serving and chill thoroughly.

Mrs. Joseph Lamphear, Kenyon, R. I.

OYSTERS ON TOAST.—Cut toast into squares, dip in hot water seasoned with butter. Place in pan, on each square of toast put an oyster seasoned with salt, pepper and butter, put in hot oven until edges of oysters curl. Kippered herring may be served in the same way, picking the herring in small bits; also toast with cheese, adding a small piece of pimento as a garnish, putting in oven till cheese melts.

Mrs. S. M. Allen.

ESCALLOPED OYSTERS.—Butter a pudding dish, put in a layer of bread crumbs with bits of butter, then a layer of oysters, season with salt and pepper; repeat this until the dish is full, leaving a layer of crumbs and bits of butter on the top. Mix the liquor with milk or cream and carefully pour over the top. Cover and bake 20 minutes. When done if not sufficiently brown uncover the dish and brown quickly.

Mrs. N. G. Clark.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

J. F WARREN Successor to W. D. Garlington & Co.

22

THE PHILALETHEAN COOK BOOK

OYSTER STUFFING FOR POULTRY — A 16 pound turkey will require 25 oysters, 1 tablespoon chopped parsley, 1 teaspoon sweet marjoram, 1 quart of stale bread crumbs, 1 tablespoon butter, 1 teaspoon salt and pepper to taste. Drain the oysters, wash them in cold water and drain again. Mix the crumbs, salt, pepper, parsley and sweet marjoram together. Add the melted butter and then the oysters and it is ready for use.

—*Mrs. E. P. Rathbun, Alton, R. I.*

PIGS IN BLANKETS.—Roll large oysters in cracker crumbs. Make a mixture of 1 beaten egg, 2 tablespoons milk, salt and pepper, dip the oysters in this and then again in cracker crumbs. Wrap each oyster in a thin slice of bacon fastening it with a toothpick. Put in a hot oven and bake until the bacon is brown.

—*Mrs. J. M. Luney.*

PANNED OYSTERS.—Cut stale bread in thin slices and round them to fit patty pans. Toast and butter them and place in pans. Moisten with a little oyster liquor, then place on the toast two or three oysters. Salt, pepper and a little piece of butter. Cover with another pan to keep in flavor and steam. Have a quick oven and cook till ruffled or 6 or 7 minutes. —*Mrs. D. L. Bunten.*

SALMON LOAF.—One can salmon drained and boned, 2 tablespoons soft butter, two-thirds cup cracker dust or bread crumbs, one-half cup of milk, 1 tablespoon Worcester sauce or vinegar, 4 eggs well beaten (added last). Butter dish, put in mixture and steam for 1 hour. Serve hot or cold, cut in slices with mayonnaise dressing.

—*Mrs. John Baker.*

SALMON BALLS.—1 small can of salmon, 1 large cup mashed potatoes, 1 egg, a little salt. Form into balls, roll in cracker crumbs and fry.

Rainbow Garage, Auto Repairing

E. H. WEBB
Phone Montrose 101

Digitized by Google

FRUIT, POTATOES, ONIONS. Phone 246; Res. 372J

THE PHILALETHEAN COOK BOOK

23

PRESSED SALMON.—1 envelope Knox Gelatine, 2 tablespoons cold water, yolks of two eggs, 1 teaspoon salt, 1 teaspoon mustard, a few grains of Cayenne, 1½ tablespoons melted butter, 1 cup milk, 4 tablespoons vinegar, 1 can salmon. Soak gelatine in cold water 5 minutes. Mix yolks slightly beaten with salt, mustard and cayenne, then add vinegar, butter and milk. Cook in double boiler, stirring constantly until thickens. Add soaked gelatine and salmon and turn into mould. —*Mrs. B. S. Tobin.*

LOBSTER A LA NEWBURG.—One large lobster or two small ones, 1 tablespoon butter, 1 gill wine, 3 eggs, one-half pint of cream. Take the nicest part of the lobster cut in small pieces, put in chafing dish with butter, season well with pepper and salt, pour wine over it, cook ten minutes. Add the beaten yolks of the eggs and the cream, let all come to a boil and serve.—*Mrs. Alexander Brown.*

CROQUETTES.—All meat croquettes are made in the same way except as different seasonings are used. For every 2 cupfuls of meat chopped through a meat cutter, take 1 cupful of milk, 2 level tablespoons of butter, 4 level tablespoons of flour, 2 tablespoons of chopped parsley and season as desired. Scald the milk, rub the butter and flour together until thoroughly smooth. Add a little of the scalded milk to this gradually stirred steadily until the butter and flour mixture will pour from the bowl, then add this to the milk. If the butter and flour after being rubbed together are added to the milk without previously adding milk to them as described the paste will lump and be hard to get smooth and creamy. Stir the milk until it thickens, is smooth and the flour thoroughly cooked. It should cook at least 15 minutes. Take from the fire, add chopped meat and seasoning mixing carefully without beating or hard stirring. Stand the mixture aside to cool, when cool form into cone shaped croquettes and cover with whites of eggs and bread crumbs.

—*Mrs. W. A. Lingham.*

Chas. Alderson—GATES HALF- TIRES Rainbow Garage
SOLE

Rainbow Garage

Phone M 101

Digitized by Google

Reinhold-Galloway Grocery Co.—The Richelieu Store

CROQUETTES.—One tablespoon butter, 2 of flour, 1 cup sweet milk, 1 teaspoon onion juice, 1 of salt, one-fourth of pepper, one-half lemon juice. Put milk on stove to heat, then add butter and flour mixed together, let cook a few minutes then add seasoning, stir in 1 egg. Allow to cook a minute or two longer, remove from fire and add 1 or 2 cups of ground meat. Mix all thoroughly, set away on hour or two, then mold into balls, roll in crumbs and fry in hot fat; are nicer if dipped in the egg before rolling in the crumbs.

L —Mrs. Fertig.

CROQUETTES.—In a granite sauce pan put a lump of butter the size of an egg, put sauce pan on stove and when butter begins to boil, stir in 1 even tablespoon of flour. Having stirred this until smooth, thin with half pint of milk and salt and red pepper to taste. When the flour is perfectly cooked and smooth, stir in a pint of veal (or any other meat) and one-half teaspoon each of grated onion and chopped parsley. Set this away until cold. Use knife for molding, roll in cracker crumbs and then in egg, then in cracker crumbs, fry in butter.

—Mrs. J. C. Mathews.

CHICKEN CROQUETTES. — One cup chopped chicken, 1 cup sifted bread crumbs, one-half cup of stock or gravy, salt and pepper. Heat all and stir in 1 beaten egg. When cold form in croquettes, roll in egg, then in crumbs and drop into boiling lard and fry light brown.

—Mrs. T. L. Hutton.

OYSTER CROQUETTES.—Place 2 tablespoons butter in a sauce pan and mix with 3 tablespoons flour, add 1 pint milk, season with pepper and salt and stir in 1 pint of oysters, cook slightly in their own juice. Spread 2 inches thick on a buttered dish and when cool form dessert spoonfuls into rolls. Roll in crumbs, eggs and re-crumb, and fry in deep hot fat or butter. Serve hot.

—Christine Strang.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

To Buy, Sell or Trade see Christianson and Simmons

THE PHILALETHEAN COOK BOOK

25

OYSTER CROQUETTES.—To 1 pint oysters, brown 4 crackers and roll very fine, 2 whole eggs, drain the oysters perfectly dry, then add the eggs, and mix well, then put in cracker crumbs. If this is not sufficient to make stiff enough to mould add more crumbs and salt and pepper to taste. Mould and fry in very hot fat.

—*Mrs. C. B. Akard.*

SALMON CROQUETTES.—One can salmon, two-thirds as much cooked rice, 2 eggs, salt and pepper to taste, mix slightly and mold into croquettes, roll in cracker crumbs and fry in hot butter or lard.

—*Mrs. A. N. Blessing.*

SALMON CORQUETTES.—Pick salmon in pieces with silver fork, add about 8 crackers, rolled fine, salt and pepper to taste, add 1 egg, form into croquettes, roll in crumbs and egg and drop into boiling fat.

—*Mrs. T. L. Hutton.*

NICHOLS & LATHROP . . . THE MEN'S STORE

Digitized by Google

Reinhold-Galloway Grocery Co.—The Richelieu Store

26

THE PHILALETHEAN COOK BOOK

MEATS

STEAMED HAM.—Put a ham on at 10 o'clock for a 6 o'clock dinner in a steamer over a large kettle of cold water. At 4 o'clock add 1 pint vinegar to the water in the kettle. At 5 o'clock skin, make a crust of brown sugar pressing down hard with the hands. Then a finish of dried bread crumbs and stick it full of whole cloves. Brown in a hot oven until a nice crust is formed.

—*Mrs. Joe R. Brown.*

BAKED HAM.—Take large piece of ham, 10 pounds or more. Place in baking pan and cover all over and under with a paste made of corn meal mixed with cold water. Bake in moderate oven 3 hours or more according to the size of the ham. Remove crust and skin and slice when cold. Better than boiled ham. —*Mrs. John Howell.*

STUFFED CALVES HEART.—Wash the heart thoroughly, leaving in salt and water for an hour. With a sharp knife, make a hole from one end of the heart to the other and fill this with a dressing made of crumbs, moisten with butter and seasoned with salt, pepper and a little onion juice. You may add a few bits of minced bacon. Sew up the ends of the opening and dredge the heart with salt, pepper and flour. Put the heart in a dripping pan, pour well seasoned stock over it and around it. Cover closely and bake in a moderate oven for about 2 hours or until very tender. When done cut the threads and remove them, keep the heart hot and thicken the gravy left in the pan with flour, strain this over the heart. It is best to prepare one or two at once as they are fine served cold.

—*Selected.*

MEAT LOAF.—Two pounds beef, 1 pound pork, 2 eggs, 1 cup milk, 8 soda crackers, rolled fine, salt and pepper to taste. Bake in double roaster with 1 quart of water around it. —*Mrs. L. J. Finch.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Fresh and Cured MEATS

Wholesale and Retail



Judgment

A good cook uses common sense in the buying of Meats—you can't fool her if you try to. We won't make the attempt, because we want to please her in every respect. Ask the cooks in your neighborhood if our meats and poultry come up to her ideas of right things for pot, pan, oven and grill. If they say "No," pass us up; if they say "Yes," we're entitled to your consideration..

The Page Market

W. A. STEPHENS, Proprietor

Corner Townsend and Main.

Montrose, Colo.

The Field of Business

Is open to men and women alike. Men have no monopoly on business although usually given credit for greater skill in that line. If entitled to such credit it is due to practice and experience and not to any natural advantage.

Those women who fail to take any interest in business are overlooking a very important and practical development which rightfully they should have.

A checking account at this bank will prove a great help in becoming familiar with the details of business.

You will find us always ready to offer any advice or render any service to advance the interest of our friends.

Commercial and Savings Department

UNITED STATES DEPOSITORY.

First National Bank
Montrose, Colorado

VISIT THE EMPRESS AND DREAMLAND THEATERS

MEAT LOAF.—One pound veal, 1 pound beef, and 1 pound pork ground together, 1 bay leaf, 2 eggs, 3 crackers, rolled fine, 1 onion, one-half teaspoon cinnamon, one-half teaspoon ginger and a pinch of sage, salt and pepper to taste, 1 cup sweet milk. Make into a loaf, lay strips of bacon on it and bake slowly two and one-half hours.

—*Mrs. Clarence Langdon.*

MEAT PATTIES.—Line patty pans with puff paste, fill with cooked chopped meat, little bits of butter and a little water. Season with salt and pepper, cover with finely rolled cracker crumbs and cook long enough to bake the paste.

—*Mrs. W. R. Chandler.*

BEEF LOAF.—Three pounds lean beef, one-half pound salt pork chopped together (at the market), three eggs well beaten, 1 cup cracker crumbs rolled fine, 1 teaspoon black pepper, 2 teaspoons salt, mix the salt and pepper with the dried crumbs, then add them to the eggs and if needed to moisten the crumbs add a little milk, then stir all with the meat. Mix thoroughly and divide into 2 or 3 small loaves. Knead and then press them into smooth shape, put in small baking pan with a little water and bake slowly one and one-half or 2 hours. Add water as needed to the baking pan.

—*Mrs. W. R. Chandler.*

FRICASSEE DRIED BEEF.—One cup finely chopped beef, 1 tablespoon butter, one-half pint of milk, 2 eggs. Melt butter in milk and add beef and cook 5 minutes, then put in the beaten eggs slowly and stir until the sauce is thick. Serve on toast.

—*Mrs. W. E. Smith.*

CHILI CON CARNE.—Cut up fine 1 pound beef and 1 medium sized onion, fry for a little while in hot lard, then add salt, 1 green pepper and 1 tablespoon chili powder. Add a few tomatoes, a little water and boil slowly till done, Add flour to thicken gravy. This is a Texas dish and considered very fine.

—*Mrs. John Baker.*

Bicycles, Keys and Accessories.

Barsch Motor Co.

Digitized by Google

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

MOCK DUCK WITH TOMATO SAUCE.—Three pounds beef from the round, one-fourth pound salt pork ground together, 1 cup bread crumbs. Season to taste with salt and pepper and sage. A level teaspoon of salt, both black and red pepper, 2 eggs. Mould in shape and bake. Sauce: One pint tomatoes, 1 teaspoon chopped onions, 2 cloves, bay leaf and parsley, one-fourth cup butter, one fourth cup flour or one-half as much corn starch as flour if it is desired. Salt and pepper to taste. Place the tomatoes on the stove, boil ten minutes. If any boils away add water. Place butter, onions, salt and pepper in the pan, fry but do not brown. Add flour, stir until smooth. Add hot tomatoes slowly. Cook to the consistency of cream. Serve on the platter around the mock duck. Garnish with parsley, shredded lettuce or other garnish.

—*Stella Claybaugh.*

NUT ROAST.—One cup of crackers or bread crumbs, 1 egg, 1 cup chopped nuts, milk to moisten crumbs, small piece of butter, bake and serve hot or cold with tomato sauce.

—*Mrs. A. Fauber.*

ROUND STEAK AND DUMPLINGS.—Take round steak, remove the bone and sear on both sides, cover with boiling water and set on back of stove to simmer 2 hours. season with salt and pepper. About 20 minutes before serving, make a batter of 1 cup flour, pinch of salt, 1 tea-spoon baking powder and water enough to make rather thick batter. Drop this by spoon on top of the meat. Cover and let cook until done or about 20 minutes. Serve with meat on center of platter, dumplings and gravy around it.

—*Mrs. Cora Price.*

SAUSAGE ROLL.—Two pounds pork sausage, 2 eggs, 1 cup of cracker crumbs, salt and pepper. Mix all together and form in a roll. Cover with half can of tomatoes ,cook 2 hours or until done. Baste often with tomato juice.

—*Mrs. Bert Albin.*

Robuck Furniture Store, New and Second-Hand Goods

and ICES. Pasteurized Milk and Cream Phone M25

POT PIE.—A piece of mutton boiled in salted water until very tender, then skim off fat. Put a small quantity of flour in a pan, a little salt and pepper and pour fat in the center of the flour. Mix well and roll as thin as possible. Cut in strips one and one-half inches by 3 inches, drop in hot gravy one at a time. Serve at once.

—C. E. Pettit.

DUMPLINGS.—One pint flour, 2 teaspoons baking powder, one-half teaspoon salt, one cup milk. Mix dry ingredients and add milk. Drop in spoonfuls in boiling beef stock, keep on cover and cook 12 minutes.

—Mrs. Parker Luper.

DUMPLINGS.—One pint of flour, one-fourth teaspoon salt, one and one-half teaspoons baking powder, 1 egg and milk enough to stir well. Drop in kettle from large spoon, cover and cook 10 minutes. —Mrs. Strehlke.

SWISS STEAK.—Buy a round steak, cut an inch or inch and a half thick. Pound a cup of flour into it thoroughly. Fry in hot fat until brown on either side, then pour boiling water on it, cover and let it simmer in oven for 2 hours. If onion flavor is desired, fry onions in hot fat until brown, then remove them and put in the steak.

—Mrs. N. F. Phelps.

SWISS STEAK.—Take a 2 inch steak and trim all fat off, put on the steak board and beat flour into it. Sear each side in butter, put in pan and set in steamer. Make gravy of the butter and milk and pour over meat. Steam 6 hours. Serve while hot. —Mrs. Tague.

VEAL LOAF.—Three pounds of ground veal, mix in cracker crumbs and three eggs. Salt and pepper to taste. Put half of loaf in pan then layer of sliced boiled eggs, then rest of meat. Put bits of butter and cracker crumbs on top and one pint of sweet milk. Baste loaf with milk as it browns. Serve hot. —Mrs. Tague.

NICHOLS & LATHROP. High Grade Shirts for Men

Digitized by Google

SAY IT WITH FLOWERS

CHINESE PALAFF.—One pound of beef, ground fine, one cup uncooked rice, one-half can of tomatoes, one onion fried in butter. When onion is brown stir in tomatoes, then the rice and meat. Then make into a roll. Put one green pepper, chopped fine, over top. Add butter and water and bake one hour. This is fine for luncheons.

—*Mrs. Wm. Corbut.*

ROAST LEG OF LAMB WITH STUFFING.—A leg of lamb is usually sent from the market with caul. Remove caul, wipe meat, sprinkle with salt and pepper. First remove bone to be filled with stuffing. Place roast on rack in dropping pan and sprinkle with flour. Place in hot oven and baste every 15 minutes. It may be necessary to put a small quantity of water in pan while cooking the meat. Stuffing: 1½ cups bread crumbs, 1 egg, well beaten, 2 level tablespoons butter, 1-3 teaspoon pepper, pinch of salt, ½ tablespoon of sage.

—*Mrs. Carl Anderson.*

MEAT PIE.—Cut one pound of left-over or raw meat in cubes and brown lightly in frying pan. Add water to cover and stew gently 3 hours. Add onion, carrot and salt and stew another hour. Then thicken and season to taste. Crust: ½ cup flour, pinch salt, ½ teaspoon baking powder, 2 teaspoons lard or butter, ¼ cup milk. Sift dry ingredients together, cut in shortening. Add milk to form soft dough. Roll lightly on floured board and place on pan containing meat. Bake in moderate oven till crust is done. Will sevre five people. —*Mrs. F. A. Smith*

FINE MEAT LOAF.—One pound veal, one pound pork, one pound beef, ground together, 6 crackers rolled fine, 3 eggs well beaten, 2 cups sweet milk, 2 teaspoons salt, a little cayenne pepper, ¼ teaspoon ginger, 1 bay leaf, 1 grated onion, 1 tablespoon of lemon juice. Place strips of bacon on top of loaf and bake one hour or longer.

—*Mrs. F. H. Reinhold*

JOHNSON'S GREENHOUSE

A Party Is Not Complete Without Them

SMOTHERED STEAK.—Put a round steak in a buttered baking dish, season with salt and pepper, prepare a dressing as follows: One cup sweet milk, 2 cups bread crumbs, 1 egg, 1 tablespoonful melted butter, salt to taste. A dash of cayenne pepper. Cover the steak with this dressing and bake one and one-half hours. —*Calie Busey.*

MEAT PATTIES.—Grind 2 pounds of round steak, add 1 cup of rolled cracker or bread crumbs, 1 cup of milk, 2 eggs, season with salt, pepper and butter. Make into patties and fry in hot fryings. —*Mrs. E. Hadley.*

LEG OF LAMB.—Take a leg of lamb and trim all of outside skin off. Cover with red pepper and salt and flour well. Bake in oven until done and serve hot.

—*Mrs. Tague.*

BAKED HAM.—Slice the ham one inch thick, soak in water one hour, place in baking pan, sprinkle with powdered mustard, brown sugar and two tablespoonfuls of vinegar. Add a little water, baste often. Bake about 40 minutes. —*B. P. Marks.*

CHIROPRACTIC FOR HEALTH

The Chiropractic idea is that the cause of disease is in the person afflicted. The function of every organ in the body is controlled by mental impulses from the brain, which it transmits thru the nerves. Any impingement of the nerves interfering with the transmission of mental impulses results in an abnormal function called disease. Chiropractic removes the pressure upon nerves and overcomes disease, and *over 90 per cent of so-called necessary operations can be overcome thru Chiropractic adjustments.*

Do not listen to prejudice or ignorance. That gets you nowhere. Chiropractic gets you well. No case is taken when result is known to be impossible.

Consultation and examination without charge at the office.

DR. T. A. GRESHAM

Graduated in two colleges Four years in literary college
 Three years in Chiropractic College
 Office Phone M. 487 Residence Phone M. 330 M.

Baldwin Coal

THE COAL THAT IS ALL COAL. BEST FOR
 ALL COOKING PURPOSES

GIBSON LUMBER AND MERCANTILE COMPANY
 TELEPHONE MONTROSE 9

Authorized  Dealers

SALES AND SERVICE

VanDerbur Motor Co.

POULTRY AND GAME

CHICKEN PIE.—Prepare the chicken as for pot pie. When boiled tender with a generous piece of salt pork the chicken will have a fine flavor. Thicken broth the chicken was boiled in with a little flour mixed smoothly in a spoonful of cold water. Add seasoning of salt and pepper to taste and a lump of butter if the fowl was not fat. Place the chicken in a pudding dish, pour over the hot gravy and top off with baked puff paste, cut in rounds of individual size. This way of preparing the crust keeps the bottom of it from getting soggy and the neat little rounds of crust look nicer than the cut pieces would.

—*Mrs. H. D. Collins.*

FRIED FOWL.—Take a nice plump hen and cut in pieces as you would for frying, salt and pepper to taste and boil until tender, remove from the liquor and roll each piece in flour, put in dripping pan enough shortening, preferably bacon drippings to well grease the bottom of the pan, place chicken in pan and put a small piece of butter on each piece. Place in hot oven until nicely browned, turn and brown again. After removing chicken, put the liquor in the pan and thicken. Serve with hot biscuits and you have delicious fried chicken with biscuit and gravy.

—*Mrs. D. W. Faw*

GROUSE.—Grouse, like most wild game birds, must hang a week before using, then pick with care so as not to break the skin, singe, draw and truss, put a piece of butter mixed with pepper the size of a nutmeg in each bird, boil or roast from 45 minutes to 1 hour, basting liberally with melted butter or hot fat. If roasting place a piece of buttered toast under each bird. Serve the toast with the bird. Garnish with cress and fried bread dice. Serve with bread sauce.

—*Mrs. Cheney.*

THE UP-TO-DATE SHOE SHOP WHERE YOUR \$ BUYS THE
MOST. ALL WORK GUARANTEED. W. T. UTT, Prop.

Reinhold-Galloway Grocery Co.—The Richelieu Store

RABBIT EN GIBELLOTTE.—When the rabbit has been cut up, moisten it with two tablespoons vinegar and season it with salt and pepper, cut into little squares four ounces lean bacon, put in a sauce pan with two ounces lard or butter and a dozen small onions, peeled. As soon as the onions begin to color, add two tablespoons of flour, stir with a wooden spoon and cook the flour with the butter for three or four minutes. Now add the piece of rabbit which must be well mixed with the flour and moistened with equal parts of white wine and hot water until the rabbit is covered with the liquid. Add a fagot composed of parsley, thyme, a bay leaf, a mite of garlic, the whole well tied together, cover the sauce pan and cook from one hour to one and one-half hours by a slow fire. You may add a few raw mushrooms, after twenty minutes cooking.

—*Mrs. E. Strand.*

CHICKEN EN CASSEROLE.—Joint a chicken, put the pieces into a casserole, cover with hot water, add a heaping tablespoon flour which has been browned in a tablespoon, butter and salt to taste, a slice of onion, few slices carrots, a cloves and a slice of lemon. Cover the casserole and cook in the oven 2 or $2\frac{1}{2}$ hours. Fifteen minutes before serving add a can of mushrooms.

—*Mrs. Frank Dollis.*

CREAMED CHICKEN FOR TWENTY-FIVE.—Three chickens, 2 cans mushrooms, 2 lbs. veal, cook chicken and veal together till it drops off the bone. Cut chicken, veal and mushrooms as for salad and mash together. Add salt, pepper and juice of one and one-half lemon. 6 tablespoons butter, 7 tablespoons of flour. Mix with 2 quarts of cream or milk. This is for cream sauce and should be strained. Mix all together and put in baking dish. Take $\frac{1}{4}$ lb. melted butter and fill with cracker crumbs and mix all together and put on the top.

—*Mrs. A. G. Wachter.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

CHICKEN COLLOPS.—Season 1 cup of cold cooked chicken with salt and pepper, add the white of 2 eggs not beaten, shape into balls and cook in boiling water for 4 minutes. Serve with the following sauce: Almond sauce: Brown 3 tablespoons of butter, add 3 tablespoons flour, pour on three fourths cup of chicken stock and three-fourths cup cream, add $\frac{1}{2}$ cup shredded almonds. Season with salt, pepper and red pepper. —*Mrs. Joe R. Brown.*

VENISON ROAST.—For 10 lbs. roast wrap in slices of salt pork on two sides, add 2 carrots, 1 onion, 2 bay leaves, 2 cloves, 2 allspice, $\frac{1}{2}$ lemon, salt and pepper, water and butter or good stock. Boil 15 minutes on the stove, then put in the oven and baste often. —*Mrs. S. B. Wonder*

FRIED CHICKEN COUNTRY STYLE.—Take young spring chicken cut in joints, have skillet with cup lard hot, place pieces rolled in flour in this, let brown on all sides, pour off grease, put 2 cups boiling water in chicken, cover well, let simmer 30 or 45 minutes, this makes delicious gravy and can cook a rather large chicken.

Mrs. George High.

CHICKEN FILI GUMBO.—Put tablespoon lard in a stew pan, in this brown a chicken cut into pieces, take out the chicken and in the lard fry 1 small piece of ham, 2 sliced onions, and brown tablespoon flour. Put back the chicken, add hot water more than enough to cover, 1 pepper pod without the seeds, salt to taste. Let cook until chicken is done. Then add 2 dozen oysters and their liquor, and lastly 1 tablespoon fili. Serve with spoonful of boiled rice on each plate. —*Mary Scott.*

CHICKEN FRITTERS.—Cut cold chicken in small pieces, season with lemon juice, salt and pepper, allow to stand 1 hour. Make a batter of 2 eggs and 1 pt. of milk and flour to make rather stiff. Stir in the chicken and drop by spoonful into boiling fat. Fry a nice brown.

—*Mrs. T. L. Hutton*

The Daily ENTERPRISE Prints Associated Press News

38

THE PHILALETHEAN COOK BOOK

CHICKEN AND MUSHROOMS.—Two teaspoons butter and 2 of flour, a little salt, pepper and celery salt, stir until smooth, add gradually 1 cup hot milk, when thick and smooth add 2 cups diced chicken meat and $\frac{1}{2}$ medium sized can of mushrooms cut in quarters, and a lump of butter. Stir well until hot and serve on buttered toast or in patty shells. —*Mrs. J. R. Starns.*

CHICKEN AND VEAL LOAF.—Boil together a medium sized chicken and an equal amount of veal, seasoning well with salt and pepper, using enough water so there will be 2 cups of meat stock when done, the meat should be covered with water in the beginning. Cut meat with coarsest knife or food chopper, all bones having been removed, add 2 tablespoons of minced green parsley and the meat stock should be blended with the meat. Use 8 hard boiled eggs, cutting away a small part of the white at each end. (These pieces of egg can be minced in with the meat.) The yolks should just show a little at each end. Line a narrow, deep long pan smoothly, place eggs end to end through the center of the pan making a continuous row, then fill in sides with meat without disturbing egg and fill pan until the eggs are covered. Press down well and cool. Slice crosswise of pan and serve with lettuce leaf. —*Mrs. H. R. Spencer.*

ROAST TURKEY, VIRGINIA STYLE.—Stuffing: Crumb one loaf bread, take one-fourth cup beef suet shredded fine, little sausage meat and scraped and pounded veal, nutmeg, salt and pepper. Mix with 3 eggs and stuff. Bake one and one-quarter hours in hot oven, baste frequently with hot lard. Sauce: Serve with sauce made of crumbs of one loaf of bread, in cold water with a little salt, one onion and a few peppercorns. Boil until bread is soft, beat and add one-fourth pound butter, two teaspoons rich cream and serve piping hot with the turkey. —*Mrs. C. R. Chency.*

For the Best Job Printing go to THE ENTERPRISE

Digitized by Google

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

39

CHICKEN PIE.—Two cups flour, 2 level teaspoons baking powder, salt, tablespoons butter, mix like biscuits, add egg to 1 cup milk and make a soft dough, as soft as sponge for bread, spread dough over the boneless chicken and gravy. Have plenty of gravy. —*Mrs. Carrie McNay.*

VENISON STEAK BROILED.—Take the leg and cut slices from it, having a quick clear fire, turn them continually. They should be served under done. Butter both sides of the steak, sprinkle salt and pepper over it and serve it on a hot platter. Garnish with parsley.

ROAST HAUNCH OF VENISON—Choose a haunch with clear, bright and thick fat. Wash well in warm water and dry with a cloth. Butter a sheet of white paper and put over the fat, lay the venison in a deep baking dish with a very little boiling water ,and cover with a paste of flour and water one-half inch thick. Lay a thick paper over the paste, cook in a moderately hot oven for four hours. Twenty minutes before it is done remove the paper and paste, dredge with flour and baste with butter until it is nicely browned. Serve with a gravy made from its own dripping. Currant jelly always accompanies venison.

TO STUFF THE TURKEY.—If the turkey is old and tough it is better to boil it first, put over a brisk fire in a large vessel, cover with boiling water, let come to a quick boil and then simmer down about 1 hour. Let cool, season and roast as usual. Save liquor in which turkey was boiled. When stuffing turkey do not put in too much, but allow room for swelling. To prepare: Break up a stale loaf and soak in cold water. When soft wring out slightly and crumble the soft bread into a mixing bowl. Add one beaten egg, some melted butter and flour to make the right consistency. Season to taste with salt, pepper and nutmeg or sage. Lastly, add some chopped, crisp celery stalk and boiled and chopped giblets. —*H. C. L.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

ROASTED TURKEY.—Have turkey dressed one to three days before cooking, salting at the time of dressing about three hours before serving, if medium size, place in roaster breast downward and roast slowly 1 hour, then turn frequently, keep adding water so you have this much in pan to baste with. Dressing: 1 loaf of stale bread, 6 squares common bread soaked well, 2 eggs, 1 teaspoon sage, medium sized onion, lump of butter size of egg. Salt and pepper to taste. This can be placed in bird at first or baked separately.

—*Mrs. J. H. Simpson.*

VEGETABLES

ASPARAGUS ON TOAST.—Cut the stalks in equal lengths and boil until tender. Serve on squares of toast with cream sauce. May be added a sliced hard boiled egg.
—*Selected.*

ASPARAGUS TIPS IN CREAM.—Cut the tender part of asparagus into short pieces, add enough boiling water to cover the vegetable and cook 15 minutes. Serve in a cream dressing.
—*Selected.*

BAKED BEANS.—Soak over night 3 pints of beans, parboil in 3 waters, put on in cold water and let come to boil, change to fresh cold water and bring to boil again, cooking in third water until tender. Fill a gallon crock two-thirds full of beans, then add two-thirds pound of fresh pork; score the rind; fill the crock with beans, add three-fourths cup molasses, 5 teaspoons salt and fill crock with water to top of beans. Cover with tight lid and bake 10 or 12 hours. Be sure to keep water in sight until the last two hours. Very good without pork and with brown sugar instead of molasses.
—*Mrs. W. A. Berry.*

BOILED CAULIFLOWER.—Boil in salted water till tender (taking about one-half hour). Take 1 pint of milk or more according to size of cauliflower, butter size of half egg, salt and pepper. Thicken with flour and pour over the cauliflower.
—*Selected.*

CREAMED CABBAGE.—Chop sufficient cabbage to make 2 quarts, cover it with cold water, soak 1 hour, drain, cover with boiling water, add 1 teaspoon salt, boil in an uncovered sauce pan 20 minutes. Drain again. Rub together 1 tablespoon butter and 1 flour, add one-half pint of milk, stir until boiling. Add one teaspoon of salt and salt spoon of pepper. Add the cabbage, heat carefully and serve.
—*Mrs. W. W. Holmes.*

Chas. Alderson—GATES

HALF-
SOLE

TIRES

Rainbow Garage
Phone M 101

Digitized by Google

Reinhold-Galloway Grocery Co.—The Richelieu Store

MOULDS OF CARROTS.—Six medium sized carrots, 4 eggs, 1 to 2 cups milk, 1 tablespoon butter, 1 teaspoon salt, one-fourth teaspoon pepper. Scrape the carrots, cut into quarters and cook tender in boiling water. Drain and press thru seive, beat the eggs, stir in butter melted and all other ingredients, turn into small greased custard cups or timbals, set in pan hot water and bake 20 to 30 minutes in moderate oven or until knife blade thrust into center comes out dry. Remove carefully from moulds and serve with cream sauce. —*I. Christy.*

GREEN LIMA BEANS.—Cover 1 quart shelled beans with boiling water, place on the fire where they will boil up quickly, then draw them back where they will simmer until done. When tender pour off part of the water, season with a teaspoon salt and 2 tablespoons of butter. —*Selected.*

BOILED CABBAGE.—Put 1 pound salt pork on to boil 1 hour before cabbage, have it boiling when you put in 2 heads of cabbage, boil three-fourths hour. If not tender add a little soda. —*Mrs. J. J. Tobin.*

STEWED CELERY.—Break celery into 1 inch pieces, stew until tender, drain, season with milk, pepper and salt and thicken with flour and butter. Boil all a few minutes and serve at once. —*Anna Lanphear.*

GREEN CORN PUDDING.—One pint of corn scraped from cob, 1 quart milk, 1 tablespoon sugar, butter size of egg, pepper and salt to taste, 3 eggs. Beat eggs and mix ingredients carefully, bake in slow oven nearly 2 hours. —*Mrs. Marks.*

BEET GREENS.—Wash thoroughly, put in stew pan and cover with boiling water, add a teaspoon of salt for every 2 quarts greens, boil rapidly for 45 minutes, drain off the water, chop rather coarsely, season with butter and salt. —*Selected.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

VISIT THE EMPRESS AND DREAMLAND THEATERS

WILTED LETTUCE.—Place well washed lettuce in dish, cut across 4 or 5 times and sprinkle with salt. Fry a small piece of fat ham until brown, cut in small pieces. When very hot add cup of vinegar and pour it boiling over the lettuce. Mix well and garnish with hard boiled eggs.
—*Selected.*

ESCALLOPED ONIONS.—Boil tender 6 large onions. If strong change water once in the boiling, separate the onions with a spoon, place a layer of bread crumbs and layer of onions alternately in baking dish, season with salt, pepper and butter. Pour enough milk over all to moisten and bake a nice brown. —*I Christy.*

ESCALLOPED OYSTER PLANT.—Boil the vegetable without scraping until skin peels off, slice thin, put in a baking dish, a layer of bread crumbs, a layer of sal-sify and season with salt, pepper and butter. Repeat until dish is full, layer after layer with buttered bread crumbs on top. Moisten with milk and bake until a delicate brown.
—*Selected.*

PARSNIP BALLS.—One pint boiled parsnipe, 1 tablespoon butter, 1 tablespoon cream, 1 egg. Mash the parsnips, season with salt and pepper, add the butter, cream and beaten egg. Form into balls size of walnut. Roll each ball into beaten egg and cracker crumbs and fry in deep fat a delicate brown. —*Isabel Christy.*

STUFFED PEPPERS (Green).—Wash large green peppers, place them in oven and bake, turning often until skin blisters and puffs up. Take them out and cover to steam a few minutes. Pell off skin, cut open and fill with 2 cups ground meat, 1 cup mashed potatoes, 1 ground onion, 3 eggs, salt and pepper to taste. Beat the whites of 2 eggs real stiff, add the beaten yolks, roll the stuffed peppers in the beaten egg. Fry in hot fat and serve at once.
—*Mrs. Jesse Bell.*

The DAILY ENTERPRISE IS EVERYBODY'S PAPER

CREAMED ONIONS.—Stew 12 onions until tender, drain water off and season with salt, pepper, add a pint of milk. Thicken with a teaspoon of flour. —*Selected.*

EGG PLANT.—Cut the egg plant in thin slices and soak in salt water one-half hour. Drain and dip slices in beaten egg, then in cracker crumbs and fry. —*Selected.*

GREEN STUFFED PEPPERS.—Cut a slice from the stem end of 7 green peppers, remove the seed and parboil peppers 10 minutes in 1 quart boiling water to which has been added one-eighth teaspoon soda. To one-half cup boiled rice add one-half cup of highly seasoned tomato puree and let stand on back of range until rice has absorbed tomato. Then add one-half cup cold chicken or veal. Cut in cubes and season with salt. Fill peppers with mixture, cover tops with buttered crumbs and brown. Remove to circular piece of toast and pour over mustard sauce. Mustard sauce: Melt 1 tablespoon butter, add 1 teaspoonful flour, mix with 1 teaspoonful mustard and when well blended add one-half cup boiling water, 1 tablespoon vinegar and the beaten yolks of 2 eggs. Cook in double boiler until mixture thickens, stirring almost constantly. Season with salt, pepper and cayenne pepper and just before serving add 1 tablespoon currant jelly separated into small pieces, 1 tablespoon sugar may be used instead of the jelly. —*Mrs. Strang.*

POTATO CROQUETTE.—One quart mashed potatoes, season with salt and butter, beat this till very light then add 2 well beaten eggs. Make into balls and roll in egg and cracker dust. Fry in hot fat. —*Mrs. Collins.*

ESCALLOPED POTATOES.—Butter granite pan and slice into it raw potatoes, alternate the layers of potatoes with seasoning, salt, pepper, butter and a little flour. Add enough milk to come up well around the potatoes and bake 1 hour. —*Selected.*

Come and See the Wheels Go Round—Daily Enterprise

Reinhold-Galloway Grocery Co.—The Richelieu Store

BAKED POTATO SOUFFLE.—Pare a sufficient number of good sized potatoes for baking, cutting off a small portion of each end. Bake them till done and be sure the skins are crisp, then remove the insides, being careful not to break the skins. Mash the pulp smooth and add butter and cream. Salt and pepper to taste and have the pulp very soft and moist. Beat thoroughly with a spoon as on the beating depends much of the success. Fill the empty shells with the mixture, pressing it in well. Then set on end in a pan and set in oven until brown on top.

—*Mrs. J. M. Luney.*

SARATOGA CHIPS.—Pare potatoes sliced into thin shavings on a vegetable cutter and allow to soak in ice water for 1 hour. Lift from the water and dry in a towel. Fry in deep fat or oil until they curl and are delicately brown. Shake as free from fat as possible before lifting frying basket from the kettle and put to drain on absorbent paper. Dust with salt. Be careful that the fat is not too hot as the potatoes must cook before they brown. Also allow the fat to reheat each time before frying another portion of potatoes.

—*Selected.*

SWEET POTATOES (Cuban Recipe).—Eight cold sweet potatoes, one-half cup water, 1 cup brown sugar, 1 teaspoon butter, pare cold sweet potatoes that have been boiled or baked, cook them in a syrup made from water, sugar, butter and a dust of cinnamon, bake until the potatoes are covered with a fine brown glaze.

—*Selected.*

BAKED BEANS.—One pound of beans, boiled until tender, pour into a baking pan and add: 1 medium sized onion, cut fine, $\frac{1}{2}$ teaspoonful of round mustard, 4 tablespoonfuls of white karo or molasses (some use sugar instead). Salt and pepper to suit taste, slice bacon thin and scatter over the top, bake one hour. Pork chops may be substituted for bacon to a very good advantage.

—*Mrs. John E. Deno.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

CREAMED POTATOES.—Cut cold boiled potatoes into one-half inch dice. Cover with white sauce, place in oven until potatoes are heated through and serve at once.

Mrs. Nelle Lee.

JAPANESE METHOD OF COOKING RICE.—Only just enough cold water is poured on to prevent rice from burning to the bottom of the pot, which has a close-fitting cover and is set over a moderate fire. The rice is steamed rather than boiled ,until nearly done, then the cover of the pot is taken off, the surplus steam and moisture are allowed to escape and the rice turned out a mass of snow white kernels, each separate from the other.

—Mrs. Chas. T. Baker.

SWEET POTATOES FOR BREAKFAST.—Peel, slice, put in skillet with some water and cook till tender. Then add 1 teaspoon sugar, salt to taste and make rich with butter. Let cook a few minutes, add cream or milk, let boil and serve. *—Mrs. Lou Funk, Jacksonville, Ill.*

SWEET POTATO CROQUETTES.—Two cups of mashed, boiled or steamed potatoes and the beaten yolks of 2 eggs and season to taste. When cold form into small croquettes, roll in egg and bread crumbs and fry in hot lard to an amber color. Serve at once.—*Christine Strang.*

SWEET POTATOES (Southern Style).—Bake medium sized potatoes, when they are soft cut in two lengthwise and scoop out the inside with a spoon, put it through a potato ricer, have butter, salt, pepper and enough thick cream to moisten. Whip with a fork until light and fluffy. Refill the skins heaping the potatoes in a rough little mound and bake delicately brown. *Mrs. J. M. Luney*

SUMMER SQUASH.—Wash the squash, cut into small pieces and cook in boiling water or steam, the cooked squash is mashed fine and seasoned with pepper, salt and butter.

—Christine Strang.

THE UP-TO-DATE SHOE SHOP WHERE YOUR \$ BUYS THE
MOST. ALL WORK GUARANTEED. W. T. UTT, Prop.

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

47

A BLACK MAN'S RECIPE TO DRESS RICE.—Wash him well, much wash in cold water, the rice flour make him stick, water boil already very fast, throw him in, rice can't burn, water shake him too much. Boil one and one-fourth hour or a little more, rub 1 rice in thumb and finger, if all rub away him quite done, put rice in colander, hot water run away, pour cup of cold water on him, put back rice in sauce pan, keep him covered near the fire, then rice all ready. Eat him. —*Christine Strang.*

TRUE RICE JELLY.—Rice flour and white sugar, each 1 pound, boil in 1 quart of water until the whole becomes glutinous. Then drain or strain through jelly bag, put into cup moulds or glasses. Very light food but very nutritious. —*Mrs. Chas. N. Funk.*

SPINACH.—Wash, cook tender and season, chop fine and place in cups to mould. Serve with vinegar and hard boiled eggs. —*Selected.*

SQUASH WITH CREAM DRESSING.—Cut a yellow squash in dice shaped pieces, boil until tender, drain and add a cream sauce. Cucumbers done in the same way are equally as good. —*Selected.*

CAULIFLOWER.—From a head of cauliflower remove all the large green leaves, and put it head down in a pan of cold slightly salted water. Let it soak for half an hour or more to draw out insects. Then put it stem end down into a large kettle of boiling water, add a tablespoon of salt, and cook with cover partly off, boiling gently all the time. A large compact head will require a full half hour; a small head from 20 to 25 minutes. Be careful not to overcook or the cauliflower will deteriorate and become indigestible. When done take out carefully and drain; put in an open dish, pour over it either melted butter or cream sauce. Creamed cauliflower is nice served on slices of toast. —*Gladys Culver.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

STUFFED TOMATOES.—Cut in half, make stuffing of bread crumbs, a little onion and celery salt, butter, pepper and salt, add a small quantity of the tomato pulp, fill the tomatoes to heaping. Bake one-half hour.

E. L. Fauber.

STUFFED BAKED TOMATOES.—Cut a slice from large smooth tomatoes, scoop out inside carefully; stuffing with a mixture of stale bread crumbs, the tomato pulp, melted butter, pinch of sage, a little scraped onion, season with salt and pepper. Set in greased pan in a moderate oven for thirty minutes; garnish with parsley.

—Mrs. Russell E. Hauser.

SCALLOPED ONIONS.—Take 6 large onions, slice and put on to cook until tender. Have ready the following sauce: Melt a tablespoon of butter in a sauce pan, add a large tablespoon of flour, salt and pepper. When it cooks, taking care not to brown, add $1\frac{1}{2}$ cups of milk, cook until it thickens, cover the onions with this. Sprinkle with rolled cracker crumbs and place in oven and brown.

—Mrs. A. W. Miller.

CABBAGE AU GRAUTIN (*Cabbage with cheese*)—One head cabbage soaked in cold water 1 hour. Boil until tender and cho' fine. Make white sauce: 2 tablespoons butter, 1 cup flour, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 cup milk, 1 teaspoon lemon juice. Sprinkle on top 2 tablespoons of crumbs, 1 of butter and 2 of cheese. Bake in moderate oven one-half hour.

—Mrs. W. M. Mabru.

DUCHESS POTATOES.—Three cups hot mashed potatoes, 3 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 3 tablespoons butter, 6 tablespoons milk or cream. Mix thoroughly, adding all ingredients, except egg whites. Beat whites and fold in carefully. Put mixture in baking dish, set in pan of hot water. Bake in moderate oven until firm. Serve at once.

—Mrs. Dawson. Olathe.

FRUIT, POTATOES, ONIONS. Phone 246; Res. 372J

THE PHILALETHEAN COOK BOOK

49

FRENCH FRIED POTATOES.—Wash and pare potatoes and cut into lengthwise strips, soak in ice water 1 hour, drain and dry, then fry in hot fat. Take from the kettle, shake them on a sheet of brown paper to absorb the fat, and dust with salt. Be careful not to cook too many potatoes at a time as the fat is apt to become chilled and the potatoes grease-soaked.

Mrs. W. D. Luney.

ESCALLOPED POTATOES.—Peel, lay in cold water twenty minutes, slice thin, grease baking pan with butter, put in a layer of potatoes, then seasonings, salt, pepper, butter, shredded pimento and a little flour. Continue until almost full, cover with cream and bake forty minutes.

—Mrs. J. W. Page.

ESCALLOPED POTATOES.—Butter a baking dish and use required amount of thinly sliced potatoes, add salt, pepper, and small amount of butter. Cover with rich milk and bake in a slow oven. —*Mrs. L. A. Armstrong.*

BAKED POTATOES.—Select medium sized smooth potatoes, wash thoroughly and bake in oven till done. With a sharp knife cut and scrape out inside, salt and pepper to taste, add 2 tablespoons grated cheese, 2 tablespoons butter, put back into shell and place in oven 5 minutes. Serve hot.

—Mrs. J. J. Ross.

STUFFED POTATOES.—Bake large, smooth potatoes and when done cut in half and remove from the skins. Mash the potatoes, add butter, salt, pepper and a little cream, beating thoroughly. Refill the cases, set in a hot oven and brown.

—Ruth M. Primmer.

LENTILS.—Soak one cup of lentils over night. Put into boiling salt water, add one bay leaf, three sprigs of parsley and cook until tender. Chop and fry one onion in three tablespoons of butter. Add one cup of boiled rice and one and one-half cups of seasoned tomato sauce. Turn into hot dish and serve.

—Mrs. C. M. Baily.

Bicycles, Keys and Accessories.

Barsch Motor Co.

Digitized by Google

PINTO OR MEXICAN BEANS.—Put on to cook in cold water, 1 quart of beans, add one-half teaspoon of baking soda, after cooking one hour drain off this water and add fresh. Have 1 pound of fresh partially lean pork, cut in 1½-in. cubes, add this and cook until beans become tender, keeping closely covered while cooking. Season with salt and pepper to taste, add one tablespoon of dry mustard and one-half cup of sugar, cook slowly, let simmer on back of range until ready to serve. —*Mrs. J. L. Atkinson.*

SUCCOTASH.—Have one-third the amount desired with a few tender green beans broken into two-thirds corn cut from the cob. Season with bacon grease, salt and pepper. Cook beans until tender, then add corn and cook slowly until corn is done. —*Mrs. Dennis F. Price.*

SUCCOTASH.—Prepare two quarts of green beans in inch lengths. Cook them three hours with a piece of bacon about four by five inches in size. Let them cook down without much broth at the last and thirty minutes before serving add the corn cut from six tender ears. Season with salt and a small piece of red pepper.

—*Mrs. R. W. Romig.*

TO COOK CABBAGE.—Cut cabbage up fine and soak in cold water one hour, put some butter and a little sugar in a stew pan and put cabbage in and keep stirring it often and let cook slowly for two hours.

—*Mrs. Chas. Hansen.*

RICE AND CHEESE.—One-half cup rice, well cooked, two thirds cup cheese. To make cheese sauce put into frying pan 2 tablespoons butter, add two tablespoons flour and let brown. Then 2 cups milk, salt and pepper. Butter baking dish, put in layer of rice, then cheese sauce, then rice, then cheese sauce on top. Then sprinkle with cracker crumbs and brown in oven.

—*Mrs. Floyd E. Bryant, Oalthe*

Nichols & Lathrop. Clothing, Shoes and Furnishings

Reinhold-Galloway Grocery Co.—The Richelieu Store

TOMATOES AND SPAGHETTI.—Cut one medium sized onion in small pieces and add to one can of tomatoes. Cook well and add one-half box of spaghetti well cooked, cream 2 level tablespoons of flour and 2 tablespoons of butter, add to tomatoes and spaghetti and season with salt and pepper. —*Mrs. Dulce Payne.*

STUFFED TOMATOES.—Scald and peel 12 small smooth ripe tomatoes. Cut the tops off and scrape out the inside. Put shells on ice to chill. Take contents of tomato, salt and pepper to taste, add one cup full of cracker dust, two tablespoons chopped onion, one cup full nut meats. Put back into tomato shells and serve cold on lettuce leaf with spoonful mayonnaise dressing on top. One tomato for each guest. —*Mrs. J. J. Ross.*

SCALLOPED SALSIFY.—Boil salsify as for creamed salsify but drain before quite done. Arrange in layers with slightly buttered crumbs. Season each layer with pepper, salt and paprika. Pour one-half cup milk and one beaten egg well mixed over all and bake in moderate oven about fifteen minutes. —*Mrs. E. J. Querback.*

CREAMED SALSIFY.—Remove tops from amount of salsify as desired, scrape and cut in slices. Put in a bowl of cold water with a little lemon juice to retain whiteness. Drain and cut three quarters of an hour in enough boiling water to cover. Add salt after fifteen minutes cooking. Drain and serve with highly seasoned white sauce. —*Mrs. E. J. Querback.*

PARSNIP BOULETTES.—Scrape, slice and boil some parsnips until tender in boiling salted water, then drain and mash them fine, removing all the tough fibers. To one cupful of parsnips, add one well beaten egg, two tablespoons of flour and one half teaspoon of salt, mix and shape into small balls and fry in smoking hot fat. Serve hot. —*Mrs. W. H. Primmer.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Reinhold-Galloway Grocery Co.—The Richelieu Store

CANDIED SWEET POTATO.—Boil potatoes with jackets on. When done peel and slice them into deep baking pan; pour over them two cups sugar, one and one-half cups sweet cream and cut one-half pound butter over the top. Put in hot oven and bake twenty minutes or until butter, sugar and cream have candied. —*Mrs. L. J. Bryant*

CARROTS AND PEAS.—Prepare four medium sized carrots, 1 can of peas, a lump of butter the size of a walnut, teaspoonful of sugar, salt and pepper to taste. Cook carrots until very tender, add peas and make cream gravy over all.

—*Mrs. Belle Freeman.*

CORN TAMALE.—1 can corn, 1 sweet red pepper, chopped, one bunch chopped parsley, two eggs well beaten, $\frac{1}{2}$ cup cracker crumbs, enough milk to make thin batter. Pour in buttered baking dish and bake until firm.

—*Mrs. B. P. Marks.*

SCALLOPED CORN.—To either fresh or canned corn add salt, pepper and butter to taste. Place alternately a layer of corn with layer of cracker crumbs in a baking dish. Make mixture of two well beaten eggs and sufficient milk to cover corn. Pour into baking dish; bake one-half hour or until done. Serve hot. —*Mrs. Gill.*

FRIED CORN.—Four slices of bacon, fry and take up, 1 can or two cups dried corn well cooked. Pour into bacon fat and fry. Season to taste. —*Mrs. E. A. Wharton.*

CORN OYSTERS—To one quart of corn add the beaten yolks of three eggs. Six finely ground crackers, season with salt, pepper. Stir in the stiffly beaten whites of the eggs. Have ready butter and drippings in equal proportions, hot but not scorching. Drop corn into little cakes about the size of an oyster. Serve hot.

—*Miss Hannah Allen.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Leopold Godowsky
Berlin, Germany

New England Conservatory
Boston, Mass.

MARY OLIVE GRAY

Concert Pianist and Teacher

Studio 546 North 1st St.

Montrose, Colo.

130 So. Cascade Ave.

Phone Montrose 475

St. Luke's HOSPITAL



Mrs. Annie Fender, Matron
This Hospital Endorsed and
patronized by all physicians
and surgeons in the county.
Large, Airy and Delightful
Rooms, Splendid Service.
Trained and practical Nurs-
es.—Visiting Hours, 2 to 5
p. m., and 7 to 8 p. m.
Montrose, Colorado

MOYNIHAN, HUGHES, KNOUS & FAUBER

ATTORNEYS AT LAW

Suite 26, 27, 28, 29, Keller Building.

CHAS. J. MOYNIHAN

DAN H. HUGHES

W. L. KNOUS

MAX FAUBER

Montrose, Colorado.

Roast in 35 min.



Roast meat for five, two vegetables and pudding—cooked in 35 minutes. Buy food at 5:00 P. M. Home at 5:25. Ready to serve at 6:00. Save two or three hours of cooking time a day

No stones to heat. Merely place food with cup of water in the steam tight Sechrist Cooker, set over any stove,

and lower heat to amount of simmer burner after pressure reaches 20 lbs. Safety valve will not permit excess pressure.

At 20 lbs. pressure the cooker gives 259 degrees of heat. This intense heat cooks even the cheaper cuts of meat tender, juicy and delicious in one-third the usual time

Sechrist Pressure Cooker

Cooks old chicken thoroughly in forty-five minutes, beef soup in forty minutes, navy beans in thirty minutes, and cooks breakfast foods in one-third the usual time. No odor of cooking in the house. Cans fruit in the jar

It pays for itself. It cuts the gas bill in half; it saves on the meat bill because the meat is not cooked away as in an open vessel, and the cheaper cuts may be used

The Sechrist Cooker is made of heavy rolled plate aluminum, smooth and easy to clean. Has beautiful finish and shows highest workmanship. Fitted with complete insets. Ask for free booklet with recipes.

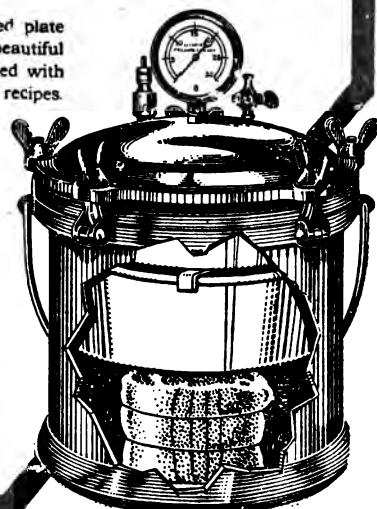
On sale at the following leading Montrose stores:

Lathrop Hardware Co.

Price & O'Neill

and

Hartman Brothers



Reinhold-Galloway Grocery Co.—The Richeieu Store

THE PHILALETHEAN COOK BOOK

55

PRESSURE COOKER

VEGETABLE CANNING BY COLD-PACK METHOD

TIME TABLE

	Blanch	5-10 lb. pressure	10-15 lbs.
Asparagus	15 min.	60 min.	40 min.
Beans, wax or lima	10 min.	60 min.	40 min.
Beets	12 min.	60 min.	40 min.
Beet tops	15 min.	60 min.	40 min.
Carrots	5 min.	60 min.	40 min.
Cabbage	10 min.	60 min.	40 min.
Corn	10 min.	90 min.	60 min.
Cauliflower	3 min.	30 min.	20 min.
Greens	15 min.	60 min.	40 min.
Peppers	10 min.	60 min.	40 min.
Parsnips	10 min.	60 min.	40 min.
Peas	10 min.	60 min.	40 min.
Pumpkin	3 min.	60 min.	40 min.
Squash	5 min.	60 min.	40 min.
Sweet Potatoes	15 min.	60 min.	40 min.
Succotash	10 min.	60 min.	45 min.
Tomatoes	2 min.	15 min.	10 min.
Turnips	5 min.	60 min.	40 min.
Corn, beans and tomato combination	10 min.	60 min.	45 min.

There are certain essentials for the successful canning of vegetables, namely:—

1. Clean, fresh vegetables.
2. Perfect containers.
 - a—good jars.
 - b—sterilized lids.
 - c—tested rubber rings (if used).
3. Sufficient time for processing to insure preservation.
4. Air-tight sealing.

There are five steps after the vegetable has been washed, pared, if necessary, and cut in convenient pieces.

1. Blanching or scalding.
 - (a). Immerse vegetables in kettle and of boiling water and boil for required length of time.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

THE DAILY ENTERPRISE CARRIES LATEST NEWS

2. Cold-dipping.
 - (a). Take from blanching kettle and plunge immediately into cold water.
 - (b). Remove quickly.
3. Packing in hot jars.
 - (a). Fill jar with boiling water after the vegetable has been carefully packed to within one-quarter inch of top.
 - (b). Add level teaspoon of salt.
4. Processing.
 - (a). Place rack in bottom of Pressure Cooker and pour in boiling water until it touches the rack.
 - (b). Place each jar on rack as soon as packed and seal moderately tight.
 - (c). When enough jars are in to fill the cooker, fasten the opposite clamps reasonably tight then tighten each pair of clamps fully.
 - (d). Allow the petcock to remain open until live steam escapes from it.
 - (e). Close petcock.
 - (f). Have the cooker absolutely steam tight.
 - (g). Force pressure to required point before counting time.
 - (h). Keep even pressure. (Do not allow any steam to exhaust. Lessen fire if too hot.)
 - (i). Remove from fire as soon as pressure has been up the required length of time. Allow pressure to cool until steam gauge reaches zero before opening petcock. (Observe this carefully or the pressure in the jars will be greater than in the cooker thus causing the vacuum seal to be broken or perhaps a jar.)
 - (j). Remove jars from cooker and tighten lids immediately!
 - (k). Store on cool, dark shelf.

—Mrs. B. F. LaBarr.

CORN ON THE COB.—Put 1 cup water in bottom of cooker, place corn on rack. Run pressure to 20 pounds, hold from 5 to 10 minutes, and let steam off. Too long cooking makes corn taste of cob. —Mrs. A. A. Gregory.

ESCALLOPED POTATOES.—Slice or dice potatoes, season with pepper, salt and butter and cover with cream. Cook for one-half hour with 15 pounds pressure. May be cooked in pan and browned in oven. —Mrs. B. C. Cox.

For the Best Job Printing go to THE ENTERPRISE

Reinhold-Galloway Grocery Co.—The Richelieu Store

STRING BEANS.—Green beans should be boiled 3 minutes and drained. If cooked with bacon, put meat in bottom of cooker, put beans on the meat, use 1 small cup of water, season with salt, pepper or paprika, hold pressure 15 minutes and let steam off. If cooking alone to serve with cream and butter, cut beans across, use pressure 10 minutes, let steam off, drain, turn into pan and add cream and butter, heat through and serve.

—*Mrs. A. W. Knott*

ROUND STEAK AND POTATOES.—Round steak cut thick, browned in frying pan on both sides, put in cooker, seasoned, add $\frac{1}{2}$ cup water. Cover with potatoes cut in strips. Cook 12 minutes at 18 to 20 pounds pressure. Let cook off and remove from cooker when pressure is down. If there is no suet about the steak add teaspoonful of butter before putting meat in the cooker.

—*Mrs. James G. Brown*

CANNED FRIED CHICKEN.—Have cooker clean and valve tight. Fill economy jars with fried, seasoned chicken. Put 2 tablespoonfuls water into each jar. Dip cap in boiling water, adjust to jar and clamp. Use 20 pounds pressure for 40 minutes.

—*Helen McCafferty.*

LOIN OF PORK.—Place pork in bottom of cooker, season, add $\frac{1}{2}$ cup hot water, cook 45 minutes at 20 pounds pressure. Let steam off. Sprinkle with sugar and brown in quick oven.

—*Mrs. B. E. Hitchcock.*

OLD CHICKEN TO ROAST.—Stuff, put 1 teacup of boiling water into the cooker, use pressure for 45 minutes, let steam off and brown in oven.

—*Mrs. Harry Gates.*

OLD CHICKEN FOR LUNCH.—Roll in flour, fry light brown, season, put large pieces in bottom of cooker, use 1 teacup boiling water, cook about 40 minutes at 20 pounds pressure. Let off steam, dry down in cooker or put back into skillet and brown in oven.

—*Mrs. O. I. McIntyre.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

58

THE PHILALETHEAN COOK BOOK

STEAMED SUET PUDDING.—One-half cup suet, one-half cup molasses, one-half cup sweet milk, one cup raisins, one egg, one and one-fourth cups flour, one-half teaspoon of soda, one-half teaspoon of cinnamon and one-fourth teaspoon of allspice and nutmeg. Nuts may be added if desired. Steam one hour in pressure cooker without pressure. —*Mrs. Frank Anderson.*

FRICASSEE CHICKEN WITH DUMPLINGS.—Season, put large pieces in bottom of cooker, use $1\frac{1}{2}$ cups boiling water, or more if desired, but not too much if milk is to be added for gravy. Use pressure 25 minutes after the pointer gets to 20 pounds, and let steam off. Chicken should be allowed to come to the boiling point before covering or else a little steam let off after pressure is raised.

—*Mrs. F. J. Hartman.*

BEEF SOUP.—Select beef bone or lean meat, have bone sawed, cut meat in small pieces, cover with cold water; when boiling, add salt and pepper, put cover on cooker and run pressure to 20 pounds, being careful if a quantity is being cooked, not to let pressure run too high as to boil water over; hold pressure 30 minutes, let steam off carefully, have vegetables diced if they are to be added, run pressure again to 20 pounds and hold 10 minutes. Let steam off. —*Mrs. A. W. Knott.*

CANNED ROAST BEEF.—Roast in oven a roaster full all ready for serving, then cut in pieces that will go into glass cans. Pour in some of the brown, water gravy, and screw top on lightly. Place rack in bottom of cooker and pour in water until it touches rack. Cook for 40 or 45 minutes with pressure at 15 or 20 pounds. Cool down steam and screw lids on tight. —*Mrs. M. S. Gregory.*

NICHOLS & LATHROP . . . THE MEN'S STORE

Digitized by Google

SALADS

VEGETABLE SALAD.—One can sifted peas, 1 large bunch radishes, 1 stalk celery, 1 large pepper, 3 potatoes. Cut vegetables in small pieces, dice potatoes, season with salt, celery seed and red pepper. Mix with mayonnaise dressing.

—*Miss Ruth Beach.*

APPLE SALAD.—Four apples, 1 medium sized cucumber, one-half cup chopped nuts. Cut cucumber in small pieces and soak in salt and water. Mix apples cucumbers and nuts and blend with boiled dressing. Dressing: Three eggs, 1 level teaspoon mustard, 2 teaspoonsfuls salt, one-fourth teaspoon red pepper, 2 tablespoons sugar, 2 tablespoons melted butter, 1 cup milk, one-half cup vinegar, one-half cup whipped cream added just before serving.

—*Stella Claybaugh.*

BANANA SALAD.—Slice and halve bananas, roll in ground peanuts, cover with mayonnaise and serve on lettuce leaf.

—*Mrs. P. Baughman.*

BEET SALAD.—One quart of beets, 2 cups sugar, 1 teaspoon salt, 1 small head cabbage, one-half cup horse-radish, red and black pepper to taste. Boil beets and chop fine. Chop cabbage and grate horse radish. Mix all together and cover with good vinegar. If put cold in glass jars this salad will keep several months.

—*Selected.*

CABBAGE SALAD.—Chop 1 head of cabbage very fine, add 1 tablespoon of mustard seed, 1 head of celery chopped fine, 2 hard boiled eggs, chop and cover with following dressing: Three eggs, 2 tablespoons sugar (1 spoon if not wanted so sweet), 1 teaspoon salt, 1 table spoon butter, three-fourths tablespoon mustard, 1 cup milk, 1 cup butter. Place butter, salt, mustard and sugar in a bowl and stir until smooth. Beat eggs well and lastly add milk. Cook until like cream. Pour over cabbage while hot. Can be used cold.

—*Mrs. Babb.*

Bicycles, Keys and Accessories.

Barsch Motor Co.

Digitized by Google

Reinhold-Galloway Grocery Co.—The Richelieu Store

FRUIT SALAD.—One dozen oranges, 1 dozen bananas, 1 can sliced pineapple, three-fourths cup chopped nuts. Mix with mayonnaise dressing and serve on lettuce leaf.

—*Mrs. Jesse Bell.*

CHEESE BALLS.—Chop one-half pound of American cheese, add to it 1 pint of bread crumbs, dash of cayenne pepper, 1 teaspoon of salt. Mix and add two unbeaten eggs. Form into balls the size of English walnuts. Dip in beaten egg, then in crumbs and fry in smoking fat. Serve with salad.

—*Mrs. Abe Fauber.*

CHEESE SALAD.—Take grated cheese and thin it with whipped cream, season highly with salt and cayenne pepper; mould in balls the size of a walnut. Stick a walnut meat on each side and serve three or four on a lettuce leaf with 1 spoonful of mayonnaise.

—*Miss Louise Bolard.*

CHICKEN SALAD.—Take cold boiled or roasted chicken, remove bone and gristle, and cut in small cubes. To 1 quart of chicken add 1 pint of finely cut celery, set in ice chest until serving time. Dressing: Make a boiled dressing of 3 eggs, 1 tablespoonful each of sugar, salt, flour, mustard. Half teaspoon cayenne pepper, 1 cup of milk, 1 cup of vinegar. Butter size of walnut. Stir butter, sugar, salt, pepper, mustard in bowl and add eggs well beaten. Then add 1 cup of milk and stir in hot vinegar. Cook until it thickens stirring constantly. When ready to serve add 1 cup of whipped cream and mix with chicken and celery.

—*Mrs. A. Dunn.*

FRUIT SALAD.—White grapes, halved and seeded, 1 cup, dates, quartered, 1 cup, blanched almonds, one-half cup, halved. Dressing: Whites of 2 eggs beaten, sugar, 5 tablespoonfuls, lemon juice, 7 tablespoons, butter the size of hickory nut. Cook in double boiler. Put one-half cup whipped cream and mix with fruits and nuts immediately before serving.

—*Mrs. John Gray.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

J. R. FRANK . . . REAL ESTATE and INSURANCE

THE PHILALETHEAN COOK BOOK

61

BEAN SALAD.—One can Heinz's baked beans, 2 cups finely chopped cabbage, 3 hard boiled eggs mashed smooth, 2 tablespoons finely chopped sweet cucumber pickles. Mix all, then add beans and enough mayonnaise to moisten well.

—*Miss Green.*

FRUIT SALAD.—One box Cox's Gelatine, 1 quart boiling water, 2 cups sugar, one-half can sliced pineapple, 3 oranges, 3 lemons, 1 cup seeded and halved grapes, 4 bananas, 6 peaches, cut into small pieces, 1 cup English walnuts broken, 2 cups celery cut fine. Dissolve gelatine in a little warm water, pour boiling water over it and add sugar. When cool add the juice of the lemons, oranges and pineapple and strain all through a cloth. When it begins to set stir in the fruits, nuts and celery, mixing thoroughly. Use fruit salad dressing, preferably lemon juice dressing.

—*Selected.*

FISH SALAD.—Salmon 1 pound or cold white fish, lemons 2, olives 6, English walnuts 12, large pickles 3, twice as much celery as fish. Drain fish and remove bones, add juice of lemons and let stand. When ready to serve add nuts, olives, celery, pickles all cut fine. Pour over all well seasoned salad dressing, mix lightly and serve.

—*Selected*

MEAT SALAD.—To be served one day, prepare the day before. Soak one-half box gelatine in one-half cup water, add two and one-half cups boiling water, 3 teaspoons beef extract, 1 teaspoon onion juice, 1 pinch salt. When half cooled add 1 cup of minced chicken or any meat, one-half cup pecan meats, 1 dozen olives cut in small pieces, 1 cup canned tomatoes pressed through a colander. When cool this will be solid. Serve on lettuce leaves with mayonnaise.

—*Mrs. W. A. Lingham.*

MIXED SALAD.—Three tomatoes, one and one-half cucumber, 1 large bunch of radishes, one-third cup finely diced green peppers. Let stand 1 hour and add mayonnaise dressing.

—*Mrs. Neeley.*

Robuck Furniture Store, New and Second-Hand Goods

THE DAILY ENTERPRISE CARRIES LATEST NEWS

62

THE PHILALETHEAN COOK BOOK

HAM MOUSSE.—Finely chopped boiled ham 1 pint (highly seasoned), moisten with 1 cup of soup stock in which 1 tablespoonful of gelatine is dissolved. When cool fold in one-half cup whipped cream and the stiff white of 1 egg. Pour in moulds and chill. Serve on lettuce leaf.

—Selected.

OYSTER SALAD.—One can oysters and drain off liquor, 1 dozen crackers rolled fine, 6 hard boiled eggs, 2 pickles, one-half cup chopped nut meats, one-half chopped celery. Mix with fork, add some of the liquor and mayonnaise.

—Dixie Davis.

PERFECTION SALADS.—Knox gelatine one-half box, cold water one-half cup, mild vinegar one-half cup, boiling water 1 pint, salt 1 teaspoonful, shredded cabbage 1 cup, juice of 1 lemon, sugar one-half cup, finely cut celery 2 cups, sweet peppers one-fourth can. Soak gelatine in cold water five minutes, add vinegar, lemon juice, boiling water, sugar, salt. Strain and when beginning to set add other ingredients. Serve on lettuce leaf with mayonnaise.

—Mrs. James G. Brown.

PEA SALAD.—One can peas, 3 hard boiled eggs, 1 pint celery, strain the peas and cook as for table use. When cold add the celery chopped fine and the eggs minced. Serve on lettuce leaf with mayonnaise dressing.

—Mrs. W. C. Blair.

PEA SALAD.—One can peas, 1 cup chopped sweet pickles, 1 cup chopped English walnuts, 1 cup chopped cheese, 1 small chopped onion. Season with salt and pepper and pour over it a mayonnaise dressing.

—Edith M. Neale.

PINEAPPLE NUT SALAD.—One can grated pineapple, one-half pound shelled pecans, one-half pound shelled almonds. Mix all together, put a spoonful mayonnaise on top and decorate with maraschino cherries. Serve on lettuce. This serves fifteen people.—Mrs. Glenn Corey.

For the Best Job Printing go to THE ENTERPRISE

Reinhold-Galloway Grocery Co.—The Richelieu Store

PEANUT SALAD.—Two cups of salted peanuts, one and one-half cups of celery, both cut fine. Add 1 dozen stuffed olives cut fine, also 1 cup of oil mayonnaise. Serve with roast duck on lettuce leaves. —Selected.

PRUNE SALAD.—Wash and soak for ten minutes 1 pound silver prunes, dry on towel, remove stones and cut into dice. To 1 pint of prunes add 2 quarts chopped celery, 1 pint chopped nuts, mix with salad dressing just before serving. Serve on lettuce leaf with wafer.

—*Mrs. H. F. Fisher.*

SALMON SALAD.—One pound can salmon, squeeze over it juice of 1 lemon, equal amount of celery, 3 large cucumber pickles, 1 to 2 cups English walnuts, chop finely and mix well together. Set in cool place until ready to use. Just before serving pick the fish into small pieces and toss it lightly with the other ingredients. Over all pour salad dressing enough to moisten.

SHRIMP SALAD.—Monarch shrimps one can, celery 2 bunches, cut fine. Dressing: 1 cup of milk or cream, well beaten eggs, 3 tablespoons each of sugar, salt and flour, butter size of egg. Boil milk in double boiler, then stir in the above well mixed. When thick stir in vinegar to taste. —*Mrs. Dan Hughes.*

TOMATO SALAD.—One can tomatoes cooled and strained, 1 teaspoon salt, 1 teaspoon sugar, two-thirds box of gelatine soaked fifteen minutes. Add one-half teaspoon mixed spices (unground or not, as you like). Soak gelatine and pour over tomatoes and stir until gelatine is dissolved. Strain tomatoes through single teacloth. Pour into wet cups, stand in ice water until hard. When hardened turn out and serve with water cress and mayonnaise dressing. —*Lulubel Furstenfeld.*

LETTUCE AND MINT SALAD (For Lamb)—Chill lettuce hearts in ice cold water, then add finely chopped mint. Cover with French dressing. — *Miss Jessie Nutt.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

COCOANUT SALAD.—One-half cocoanut grated, 2 apples, pared, cored and chopped, 1 cup celery chopped, 2 tablespoons onions chopped, 1 tablespoon parsley coarsely chopped, 3 chili peppers. Mix and cover with dressing.

—*Mrs. E. J. Scott.*

CUCUMBER AND PIMENTO SALAD.—Slice cucumbers then drop into ice water. Open small can of peppers, drain and chop. Wipe cucumbers, arrange on lettuce and cover with peppers. Put on French dressing.

—*Mrs. Thos. Nutt.*

CRAB SALAD.—One can crabs, add 1 cup chopped celery, one-half cup English walnuts chopped fine. Serve on top of sliced tomatoes, garnish with lettuce.

—*Mrs. Walter Lacher.*

SWEET PICKLE SALAD.—One-half box Knox gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup weak vinegar, 1 pint boiling water, add two cups ground sweet pickles, two cups chopped walnuts, place in mold. Serve with mayonnaise.

—*Mrs. D. R. Grant.*

STRING BEAN SALAD.—To one can of string beans add $\frac{1}{2}$ cup stuffed olives cut in small pieces, 4 hard boiled eggs diced, $\frac{1}{2}$ cup English walnuts. Cover with mayonnaise.

—*Mrs. A. C. Harris.*

CANTALOUPE SALAD.—One medium sized cantaloupe, box marshmallows cut in small pieces, 1 cup chopped English walnuts. Mix with mayonnaise dressing.

—*Mrs. A. C. Harris.*

WHITE SALAD.—One large can pineapple, one can pears, one pound marshmallows, pecans, one pint cream (whipped). Dressing: Yolks of 4 eggs beaten and stirred into one-half cup hot milk. Cook until like custard. When cool add juice of one lemon and add to whipped cream.

—*Mrs. E. P. Johnson.*

NICHOLS & LATHROP. High Grade Shirts for Men

FRUIT, POTATOES, ONIONS. Phone 246; Res. 372J

THE PHILALETHEAN COOK BOOK

65

PINEAPPLE SALAD.—One-half pint whipped cream, 1 small can pineapple cut in small pieces, 2 medium sized apples peeled and cut in small pieces, one-half cup chopped English walnuts, one and one-half tablespoon sugar, a little lemon juice. —*Mrs. E. E. Frasier.*

PIMENTO CHEESE SALAD—Three-fourths pound cheese, one can ripe pimento, 1 dozen crackers. Grind through food chopper and add mayonnaise to moisten well. —*Mrs. F. G. Anderson.*

MAYONNAISE.—One cup vinegar, heat to boiling point. Beat together 3 eggs, beaten well, 2 tablespoons sugar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon paprika, 1 cup sweet or sour cream, dissolve 1 tablespoon mustard and 1 tablespoon corn starch in milk and beat with above mixture. Cook all together until thickness desired. Take off stove and beat well with egg beater. —*Mrs. Fred Anderson.*

FROZEN SALAD.—Melt 1 tablespoon of butter, add yolks of 2 eggs, 3 tablespoons of flour mixed with 3 of sugar, teaspoon salt, one-third of paprika, little cayenne. Add gradually while stirring two-thirds cup of milk, one-third cup of sugar. Stir constantly, cook in double boiler until thick. Remove from fire and beat two minutes. Let get cold, then add one-half cup of chopped maraschino cherries having put 1 tablespoon of lemon juice over them, one-fourth cup each of orange pulp, canned sliced pineapple and bananas. After stirring these in dressing add one-half cup of heavy whipped cream and 2 tablespoons of the pineapple juice. Put in mold, pack in ice and salt for 3 hours. Recipe serves eight. —*Mrs. A. R. McCrimmon.*

WATER LILY SALAD.—Cut the whites of hard boiled eggs into pointed petal-like strips, arrange in shape of lily on lettuce leaves cut to resemble the leaves of the lily. Mix the yolks of the eggs with mayonnaise dressing and fill the centers of the lilies. Put one or two yolks through a sieve and scatter over the petals. Sprinkle with French dressing. —Selected.

Chas. Alderson—GATES HALF- TIRES Rainbow Garage
SOLE SOLE Phone M 101

Reinhold-Galloway Grocery Co.—The Richeieu Store

66

THE PHILALETHEAN COOK BOOK

FROZEN CHEESE SALAD.—Three cream cheeses, $\frac{1}{2}$ cupful choped nuts, 1 chopped green sweet pepper, $\frac{1}{2}$ can pimentos, $\frac{1}{2}$ cup mayannaise, $\frac{1}{2}$ cup whipped cream, 2 tablespoons of olive oil, 1 scant teaspoon salt, dash of paprika. Cream cheeses with spoon, chop or grind nuts, pepper and pimentos. Drain off all juices after chopping. Stir these into creamed cheeses, add salt, paprika, mayonnaise, olive oil and lastly whipped cream. Place in mold and pack in ice and salt for 3 hours or until frozen. Cut in any shape desired and serve on lettuce leaf with or without French dressing. —*Mrs. Joseph Zick.*

TOMATO AND GREEN PEPPER SALAD.—Peel and slice ripe, firm tomatoes, over each sprinkle some finely choped green peppers, having removed all seeds. Pour French dressing over all and serve on lettuce leaf. The addition of some crumbed hard boiled egg yolks sprinkled over the top makes it a pretty dish. —*L. F.*

WALDORF SALAD.—Two medium apples cut in pieces, twice that amount of celery cut the same. One-half pound of walnuts ground. Mix all together with oil mayonnaise diluted with whipped cream.

—*Mrs. C. H. Smith.*

FRUIT SALAD DRESSING.—Three eggs well beaten, one-half cup butter, 2 tablespoons sugar, juice of one lemon, a little salt and pepper. Let cook until thick, just before using add whipped cream. Place some of cream on top of salad and all on lettuce leaf. This may be used with any fruits for salad; grapes, apples, celery and nuts equal quantities make a good combination.

—*Mrs. I. Knott.*

FRUIT SALAD DRESSING.—One-half cup of lemon juice, yolks of 5 eggs, one-fourth cup sugar, one-half teaspoon of salt, one-half teaspoon of cinnamon. Have lemon juice boiling hot. Before serving add 1 cup of whipped cream. —*Mrs. W. O. Redding.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

To Buy, Sell or Trade see Christianson and Simmons

THE PHILAETHLEAN COOK BOOK

67

MAYONNAISE WITH LEMON JUICE.—Three eggs, 2 tablespoons sugar, 1 small tablespoon flour, one-half teaspoon mustard, one-half cup vinegar diluted with one-half cup water, juice of 1 lemon, 1 small teaspoon of salt and a dash of red pepper. Mix the sugar, flour, mustard, salt and pepper together and add to the beaten eggs. Heat the vinegar to boiling and pour over the ingredients and return to the fire in a double boiler and cook till it thickens, when done add a teaspoon of butter or salad oil and beat well. Strain through a sieve. When wanted for the salad add more lemon juice and whip cream to taste. This salad will serve twenty-five. —*Mrs. J. M. Luney.*

MAYONNAISE DRESSING.—Three eggs beaten very lightly, one heaping tablespoon flour, 1 teaspoon salt, 1 dessert spoon sugar, 1 teaspoon mustard, one-half cup water, one-half cup vinegar, 1 cup cream, 2 tablespoons butter. Mix sugar, salt, mustard and flour together. Take part of one-half cup of water and add to eggs, then sugar, mustard and flour, add rest of water, vinegar and butter, Put on fire to cook. When cool add cream.

—*Grace Osborn.*

SALAD DRESSING.—One-half pint vinegar, 2 tablespoons sugar, 1 tablespoon flour, 1 egg, 1 teaspoon mustard, pinch of salt. Boil. —*Mrs. Jesse Bell.*

ROYAL SALAD.—Take some fresh pineapple, oranges, celery, apples, and cut in cubes or dice, mix with some mayonnaise into which a few tablespoonfuls of heavy cream was previously mixed. Dish up on a shallow salad dish and garnish with finely chopped green peppers and sweet pimento in little heaps alternating the color all around the border. Sprinkle a few finely chopped pecan nuts in the center. —*Selected.*

DATE PUDDING.—Half pint dates from which pits have been removed, stuff with nut meats. Slice and serve with fruit salad dressing.

—*Mrs. Fred Schermerhorn.*

Rainbow Garage, Auto Repairing

E. H. WEBB
Phone Montrose 101
Digitized by Google

Prompt and Courteous Service . Parkade Cleaners

68

THE PHILALETHEAN COOK BOOK

SHRIMP SALAD.—This recipe will serve ten people. Two cans of shrimps cut small, one-half cup of walnut meats cut small, two cans of pimentos cut small, one bunch of celery chopped fine, two hard boiled eggs sliced, one green pepper cut in rings. The shrimps are to be washed in cold water as soon as removed from the can, then cut up. The salad to be served on crisp lettuce leaves and all covered with mayonnaise dressing.

—*Mrs. W. A. Cassel.*

COOKED MAYONNAISE.—Yolks of 8 eggs well beaten, 2 tablespoons flour mixed to a paste with a little water, $1\frac{1}{2}$ cups of boiling water, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup vinegar, 2 teaspoons sugar. Beat all together and cook in double boiler until it thickens, beat with dover beater while cooking. When cold add 1 pint of olive oil, beat with dover beater as you slowly pour in the oil. Then season with celery salt to taste, paprika, grated onion and lemon juice to taste. This makes about a quart.

—*Mrs. F. D. Catlin, Jr.*

SALAD RUSSE.—Take some fresh cold cooked vegetables such as beans, carrots, peas, beets, asparagus tips, potatoes and green peppers, sliced in small cubes, and mix well. Place on a shallow dish and ornament with lettuce, sliced Bermuda onions and the boiled white of an egg, and cut in small cubes. On top lay a dozen fillets of anchovies wrapped around the same number of stuffed olives. Serve with French dressing. Sufficient for four people.

—*Selected.*

FRUIT SALAD.—Soak one box of gelatine in one pint of cold water one-half hour. Juice of four lemons, three cups of sugar, one large can sliced pineapple, one-half pound almonds, blanched, three pints of hot water including the juice from the pineapple poured over soaked gelatine. Boil lemon and sugar. Then mold. Serve with a good mayonnaise dressing.

—*Mrs. D. L. Bunten.*

Bicycles, Keys and Accessories.

Barsch Motor Co.

MRS. A. W. KNOTT, HEMSTITCHING and PICOTING

1100 South First St.

Phone 216 W.

THE PHILALETHEAN COOK BOOK

69

BROWNIE SALAD.—On lettuce leaf place $\frac{1}{2}$ ripe or canned pear, making mouth, nose and cap with strips of pimento pepper, eyes of cloves. Decorate with mayonnaise into which a few tablespoons of heavy cream was previously mixed.

—E. J. Scott.

FROZEN CHEESE SALAD.—Beat one cream cheese to a cream with $\frac{1}{4}$ cup of cream, season with salt, paprika and one teaspoon Worcestershire sauce. Put in small pail or mold and pack in ice and salt for 3 hours. Cut in small squares and serve on lettuce leaves with French dressing.

—Mrs. Rodney Anderson.

SALAD DRESSING.—One level teaspoon salt, 1 level teaspoon mustard, $\frac{1}{2}$ teaspoon sugar, red pepper to taste, little onion juice, 1 egg, $\frac{1}{2}$ lemon juice, 1 teaspoon vinegar. Add cup of Mazola oil very gradually beating continually.

—Mrs. W. O. Redding.

SELIG & KINIKIN

Attorneys-at Law

Digitized by Google

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

70

THE PHILALETHEAN COOK BOOK

BREADS, HOT CAKES, ETC.

GEMS.—Two cups buttermilk or sour milk, 2 cups graham flour, 1 teaspoon soda, 1 teaspoon salt (small), 1 egg beaten (may be omitted). Mix and bake in greased gem pans in hot oven. Comb honey is best because the wax particles act on the intestinal tract and also because comb honey contains vitamines. —*Mrs. F. A. Smith.*

HOT BISCUITS.—Two cups of flour, 2 teaspoonfuls baking powder, 1 teaspoonful soda, 1 teaspoon salt, 2 tablespoonfuls shortening, 1 cup sour milk. Sift flour, baking powder and salt and soda into a bowl. Add shortening and rub in very lightly. Add milk and stir with a spoon till stiff enough to handle. Roll on a floured board one-half inch thick (handle little as possible) cut with biscuit cutter and bake in hot oven 20 minutes.

—*Mrs. L. F. Dorsey.*

STEAMED BROWN BREAD.—Two cups sour milk, two-thirds cup sorghum, 1 tablespoon sugar, salt to taste, 2 rounding teaspoons of soda dissolved in water, equal parts of corn meal and graham to make a thick batter, 1 cup raisins, either heat raisins in oven of flour them. Steam from 4 to 6 hours. Place batter in buttered covered cans and double boil or steam.

—*Mrs. D. L. Houston.*

GOOD LIGHT BREAD.—Boil two or three potatoes until soft and mash through colander or potato ricer. Add one cup of sugar to the potatoes and water. When luke warm add two cakes (Yeast Foam). Soak yeast cakes in luke warm water one-half hour before using. Keep in warm place and let ferment until next morning. Add sponge to flour enough for four loaves. Add enough luke warm water as needed. Add salt and one good table-spoon of shortening. Knead hard and let rise until very light. Mould into loaves, let rise again and bake. Grease loaves over top with butter before baking. —*Mrs. Joe Brown.*

Nichols & Lathrop.

High Grade Neckwear for Men

Digitized by Google

and ICES. Pasteurized Milk and Cream Phone M25

SOFT GINGER BREAD.—One-half cup sugar, 1 cup molasses, $\frac{1}{2}$ cup lard, 1 cup water, boiling, 2 teaspoons soda, dissolved in the water, ginger, cinnamon, and $\frac{1}{2}$ teaspoon vanilla, $2\frac{1}{2}$ cups flour. Just before baking add 2 well beaten eggs. —*Mrs. Dan VanWeaver*

WAFFLES.—One pint sour milk, 2 eggs well beaten, small teaspoon soda, 2 tablespoonfuls sugar, 1 teaspoon salt, 2 tablespoons butter, flour to make stiff batter. Cook in waffle iron heated and well greased.

—*Louisa J. Bryant.*

GRAHAM MUFFINS.—Two eggs well beaten, one pint sour milk, one teaspoon soda, one tablespoon sugar, one tablespoon lard, stir in graham flour unsifted till quite thick. Beat well and bake in hot muffin pans.

—*Mrs. J. E. Coffin.*

TWIN MOUNTAIN MUFFINS.—One-fourth cup softened butter, one-fourth cup granulated sugar, 1 egg three-fourths cup milk, 2 cups flour, 3 teaspoons baking powder. Cream butter, add sugar and beaten egg, sift baking powder and flour together, add part of flour to the first mixture and then part of milk and continue until all used. Bake in buttered pans one-half hour.

—*Mrs. L. J. Hole.*

LIGHT ROLLS.—One quart of light bread sponge, whites of three eggs beaten stiff, two-thirds cup of sugar, two-thirds cup shortening. Add flour to make a soft dough. Let raise twice then make into rolls and let raise again and bake in hot oven till a nice brown. Remove and brush tops with one-third cup sugar dissolved in one-third cup water. —*Mrs. George Meyers.*

ONE DOZEN GOOD BISCUITS.—Two and one-half cups flour, 1 scant cup buttermilk, one-half teaspoon soda, one teaspoon baking powder, one-half teaspoon salt, one rounded up tablespoon Crisco, mix in the usual way, roll out one-half inch thick and bake in quick oven.

—*Mrs. Barney Webber.*

THE UP-TO-DATE SHOE SHOP WHERE YOUR \$ BUYS THE
MOST. ALL WORK GUARANTEED. W. T. UTT, Prop.

Reinhold-Galloway Grocery Co.—The Richelieu Store

TOGUS LOAF—Improved Boston Brown Bread:

A good Togus loaf to make,
Much care you must take,
So butter your tin,
Before you begin,
To 2 cups of corn meal add one cup of flour,
To 2 cups of sweet milk, 1 cup of sour,
To make the loaf light
The soda don't slight
Use one teaspoon, a-heap
For salt, to the old rule keep,
So never you flinch
At a very large "pinch"
Fill a teaspoon full round
Of fresh ginger well ground
Take a treacle two-thirds of a cup
With the whole well beaten up
Fill two-thirds of your tin
With the batter poured in.
Fit the cover on tight
Or it will not be right
Put cold water in a large bucket
Into that you must quickly tuck it
Over a hot stove keep it a hopping
For three mortal hours without stopping
Then at your cheery table
You will surely be able
To test this bread of world renown
Served 200 years in Boston Town.

—*Mrs. H. D. Collins.*

POPOVERS.—Put into a mixing bowl 1 cup milk, 1 cup flour, 1 unbeaten egg and a dust of salt, with a large egg beater whip the mixture into large bubbles and smooth as cream. Put 2 large tablespoons of the batter into each hot pan and set them immediately in the lower corner of the oven. They will be puffy balls of crispness in 30 minutes. Be sure and have pans hot and well greased before putting in batter.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

USE PRIDE OF MONTROSE FLOUR

BROWN BREAD.—One cup sour milk, 1 teaspoon soda, pinch salt, 1 cup graham flour, 1 cup corn meal, one-half cup white flour, 1 teaspoon melted shortening, one-half cup N. O. molasses. Steam 3 hours and then bake a few minutes in the oven. —*Mrs. J. V. Lathrop.*

BROWN BREAD.—One cup sour milk, 1 cup sweet milk, two-thirds cup brown molasses, 1 cup graham flour, 1 cup corn meal, 1 cup white flour, 2 even teaspoons soda, 1 even teaspoon baking powder, two-thirds cup raisins, one-half cup nuts, pinch of salt. Steam 3 hours in greased cans two-thirds full. —*Mrs. Erena Parker.*

PARKER HOUSE ROLLS.—Three cups sweet milk, scalded and cooled till lukewarm, one yeast cake, soaked one-half hour in one-third cup warm water. Add flour to make a batter. In the morning add one cup butter, one-half cup sugar and 1 teaspoonful of salt, one-half teaspoonful of soda and one-half nutmeg. Mix in enough flour to make sponge about like you would for light bread. Let rise double its size, work down and roll out one-half inch thick, cut with biscuit cutter, butter and fold together and bake 20 minutes in hot oven.

—*Mrs. Roy Utt.*

SOUR MILK HOT CAKES FOR SIX PEOPLE.—Beat one egg until the yolk and white are well mixed, add 1 quart of sour milk, beat again, add one-half teaspoonful of salt, then add 1 small teaspoonful of baking soda after first stirring the soda in one-half teacup of warm water; stir all together thoroughly and add flour until the batter thickens to proper consistency. Cook on hot griddle. The above can be varied by using corn meal instead of flour.

—*W. O. Redding.*

WAFFLES.—Three cups sour milk, $\frac{1}{2}$ cup sweet milk or water, 2 tablespoons melted butter, 1 quart flour, 1 teaspoon baking powder, 1 teaspoon soda, 2 well beaten eggs, salt, grease waffle irons with beef drippings.

—*Mrs. E. L. Hayes.*

THE MORITZ ROOMS

445 Main St.

MODERN

BUSY BEE HOME MADE CANDIES—As good as they

74

THE PHILALETHEAN COOK BOOK

WAFFLES.—Put into 1 quart of sifted flour three teaspoonfuls of baking powder, 1 teaspoon salt, 1 of sugar, all thoroughly sifted together, add 1 tablespoon of melted butter, 6 well beaten eggs and a pint of sweet milk, cook in waffle iron heated and well greased.

—*Mrs. D. L. Bunten.*

APPLE FRITTERS.—One cup sugar, 1 cup sweet milk, 2 eggs, 2 teaspoons baking powder, flour for stiff batter. Pare, core and halve good cooking apples, dip in batter and fry like doughnuts. Serve with cream and sugar.

—*Mrs. Ada Funk Chapin.*

BREAD CAKE.—Two heaping cups of light bread sponge, 1 and one-half cups of brown sugar, one-half cup of melted shortening, 3 eggs, 2 cups of sifted flour, 1 cup of raisins, 2 teaspoonfuls of baking powder, 1 tablespoonful of ground cinnamon.

—*Mrs. R. A. Leisy.*

DAY BREAD.—Two Fleishman yeast cakes dissolved in warm water with 1 teaspoon sugar, let it sit until it is foamy, then mix with warm water, 1 quart, tablespoon each lard, sugar and salt and flour to knead.

—*Mrs. Thomas Fillebrown.*

SALT RISING BREAD.—Heat three-fourths pint of fresh milk boiling hot, stir in enough corn meal to make thin batter, set in warm place overnight. In the morning if it rises it will be full of cracks on top. If it has not risen put in a few slices of raw Irish potatoes and it will rise in a very short time if kept warm and at even temperature. When it has risen sift one gallon of flour in 2 gallon crock. Put in 3 tablespoons of sugar, pinch of soda, 1 teaspoon of salt and sponge. Make into a thick batter with equal parts of warm water and milk. Put in a warm place and it will rise in about an hour. Then add a little more salt, lard the size of a small egg and enough flour to make into loaves. Let rise to double in size and bake.

—*Mrs. F. H. Posey.*

The Hurst Modern Rooms, . Hot and Cold Water

MRS. A. M. HURST, Proprietor.

GRAHAM BREAD.—One pint sour milk, one-half cup lard and butter, one-half cup sugar, one teaspoon salt, 1 teaspoon soda, one cup raisins, $3\frac{1}{2}$ cups graham flour, bake 1 hour. —*Mabel Lucas.*

SPOON BREAD.—Scald 1 cup of corn meal with 1 cup boiling water, break in 2 eggs. Two teaspoons baking powder, one-fourth teaspoon salt, 1 cup sweet milk or cream, 1 tablespoon lard, 1 tablespoon butter. If use cream less shortening. Bake 20 or 30 minutes.

—*Mrs. S. B. Wonder*

NUT BREAD.—Two cups graham flour, 2 cups wheat flour, two-thirds cup sugar, 1 teaspoon salt, 1 egg, 4 teaspoons baking powder, 1 cup chopped nuts. Let stand 20 minutes in pan to raise. Bake 1 hour in slow oven.

—*Mrs. Abe Fauber.*

NUT BREAD.—One egg, one-half cup sugar, 1 and one-half cup sweet milk, one-half teaspoon salt, 4 cups flour, 4 teaspoons baking powder, rounding full, 1 cup English walnuts chopped, not ground, or any other nuts will do. Beat eggs well, add sugar and beat, add milk and salt, then two cups flour and two spoons baking powder, then nuts and rest of flour and baking powder. Let rise 20 minutes and bake about an hour.

—*Mrs. Harold Shellhorn.*

CREAM BISCUITS FOR TWO.—For 2 people use 1 pint of flour, 1 full teaspoon baking powder, half teaspoon salt. Mix thoroughly and add 3 tablespoons cream, 8 tablespoons milk, then mix all well, but no more than necessary and cut for baking. —*Mrs. E. L. Osborn.*

CINNAMON ROLLS.—When putting white bread into the pans take out dough enough for 1 loaf and roll out half inch thick. Spread well with butter, then thickly with sugar, patting the sugar down well. Now sprinkle well with cinnamon and roll well like jelly cake. Slice about an inch thick and put in pans to raise. When very light bake 15 or 20 minutes.

SELIG & KINIKIN Atorneys-at-Law

VISIT THE EMPRESS AND DREAMLAND THEATERS

BAKING POWDER BISCUIT.—One pint flour, one teaspoon baking powder, pinch of salt, dessert spoon of lard, mix well. Sufficient milk to make soft dough to roll. Bake in quick oven 15 minutes. —*Mrs. E. L. Osborn.*

MUFFINS.—Beat 1 egg, then add 1 cup of sweet milk, 2 cups of flour into which is mixed 2 level teaspoons of baking powder, pinch of salt, then add last 2 tablespoons of melted butter, bake 20 minutes in a hot oven.

—*Mrs. Eric Anderson.*

SWEET MUFFINS.—Cream one-fourth cup butter, add one-fourth cup sugar and 1 egg beaten light, sift 3 level teaspoon baking powder in 2 cups flour and add three-fourths cup of sweet milk. Bake in gem pans 25 minutes.

—*Mrs. J. C. Mathews.*

BREAD STICKS.—One quart graham flour, 1 pint white, 1 tablespoon salt, 2 tablespoons sugar, butter size of egg, add enough milk to make into stiff dough that looks spongy and will roll into sticks without extra flour, bake in a moderate oven.

—*Ada W. Johnson.*

LITTLE BOOKS.—Enough light bread for 1 loaf, roll out as thin as possible, cover with a mixture of equal parts of melted butter and suet, fold over with edges even and pat out with the hands to almost the same thinness as before. Cover again with the mixture, fold over and pat as before. Continue this until you have 6 layers. Cut with sharp knife into pieces 2 inches by 3 inches. Each piece should be cut so that the folded edge instead of the outer edges form the 3 inch side of biscuit, thus forming the book and when opened has leaves as thin as paper. After cutting allow to raise 15 minutes before baking.

—*Mrs. King.*

PARKER HOUSE ROLLS.—One quart flour, 1 pint milk, 2 tablespoons butter, 1 tablespoon lard, 1 tablespoon sugar, salt to taste, 1 cake compressed yeast. Bake in moderate oven.

—*Mrs. Chas. T. Baker.*

NICHOLS & LATHROP . . . THE MEN'S STORE

USE PRIDE OF MONTROSE FLOUR

PUMPKIN BREAD.—One quart of pumpkin after it is stewed and strained, 3 cups tepid water, $1\frac{1}{2}$ cups sugar, lump of butter size of small egg, 1 cake compressed yeast, dissolve in a little tepid water. Salt to taste. Mix all together and knead a little stiffer than white bread. Set in a warm place and let rise over night. When light make in loaves and let rise. Do this the second time then bake about one hour and ten minutes in a moderately heated oven. Pumpkin bread burns more easily than white bread. This recipe will make three large or six small loaves.

—*Mrs. T. W. Monell.*

TEA ROLLS.—Two quarts of flour, 1 teaspoon salt, $\frac{1}{4}$ teacup sugar, 1 pint milk, $\frac{1}{2}$ teacup yeast, $\frac{1}{2}$ teacup lard. Boil milk and let the lard melt in it, sift flour into deep dish, make a hole in center and put in yeast. Then put in sugar and salt and add milk after it is cooled. Let stand without mixing overnight. In the morning mix and mould. Let rise again until after dinner. Roll out, cut, fold over and when light bake half hour.—*Kate Kemble.*

YEAST STARTER.—One large potato boiled with skin, mash and add 1 quart water, one-half cup sugar, 1 tablespoon salt, 1 cake of dry yeast. Let stand 24 hours. When ready take half for bread.

—*Mrs. Neely.*

BROWN BREAD.—One large cup white flour, 1 large cup graham flour, 1 large cup corn meal, one-half cup N. O. molasses, 2 cups buttermilk, 1 teaspoon soda, 1 teaspoon salt and steam 3 hours.

—*Mrs. Strang.*

P A S T R Y

PIE CRUST.—One scant coffee cup lard, 3 of sifted flour and a little salt, in winter soften the lard a little, but not in summer, cut it well into the flour with a knife, then mix with cold water quickly into a moderately stiff dough, handling as little as possible. After rolling spread a little butter over it, sprinkle with flour. Cut it through in two even pieces, placing one on the other and the pastry is ready to roll in any desired shape.

PUFF PASTE.—Wash thoroughly 1 cup butter, carefully working out with hands or spoon all water, work 1 tablespoon of it into 2 cups of flour, moisten with cold water to a stiff dry dough, knead on floured board until well mixed, then cover and let lie five minutes. Now roll out lightly, fold in the rest of butter, cover and let lie seven minutes, then roll, fold and let stand again and so on until it has been rolled five times. It will seem a large piece of butter to roll in the dough, but with care in rolling and patting, it will not come through.

APPLE PIE.—Line pie pan with crust, sprinkle with sugar, fill with tart apples sliced very thin, sprinkle with sugar and a very little nutmeg over them and add a few small bits of butter and a tablespoon of water. Dredge in flour, cover with the top crust and bake half or three-fourths hour. Allow 4 or 5 tablespoons sugar to 1 pie.
—H. C. L.

BANANA CRUMB PIE.—Two large cups of flour, 1 cup of sugar, 2 heaping teaspoons baking powder, lump of butter size of small egg. Rub into crumbs. Save out 2 tablespoons of the crumbs and make a batter of the rest with 1 cup of cold water. Pour into 2 pie crusts. Slice bananas thickly over the batter. Sprinkle the remainder of crumbs on top and bake in a quick oven.

—Mrs. R. A. Leisy.

Robuck Furniture Store, New and Second-Hand Goods

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

79

BUTTER PIE.—Two-thirds cup of sugar, 2 tablespoons flour, 1 cup sweet cream, butter size of egg, 1 teaspoon lemon. Stir butter, sugar and flour together, then add cream, bake in unbaked crust in hot oven. When done sprinkle cocoanut over top and let brown.

—*Mrs. J. C. Mathews.*

LEMON CUSTARD PIE.—One cup sugar, 1 lump butter size hickory nut, 1 heaping teaspoon corn starch or flour, yolks of 2 eggs, 1 grated lemon, mix all well, add 1 cup sweet milk and last the well beaten whites of eggs. Stir well and bake in one crust in slow oven.

—*Mrs. Geo. Smith.*

CREAM PIE.—One pint milk, 1 tablespoon corn starch dissolved in cold milk. Blend together one-half cup sugar, 1 tablespoon flour, yolks of 2 eggs, put into the corn starch and add all to the boiling milk. Cook until thick. Remove from the stove and add 1 teaspoon orange extract and pour into the pie crust, which has been previously baked. Cover the top with the beaten whites of the eggs and brown in the oven. —*Mrs. Zickefoose.*

CREAM PIE.—Lump butter size of egg, 1 cup sweet cream,, 2 tablespoons flour. Mix the flour, butter and three-fourths cup sugar well together. Then add cream and 1 teaspoon vanilla. Put in raw pie crust and bake. When done add a little shaved cocoanut and brown. —*Mrs. Jesse Starns.*

FRENCH PIE.—Two cups rhubarb, cut in inch pieces, 1 cup seeded and chopped raisins, yolks of 2 eggs stirred into 1 cup of sugar, 2 tablespoons flour sifted and mixed with the raisins, 1 tablespoon butter cut into small pieces, juice and rind of 1 lemon. Mix all thoroughly. Line a pie tin with puff paste and fill with the above. Bake twenty-five minutes. Cover with the frosting made of the 3 whites and 3 tablespoons powdered sugar and put in oven to brown or may be made with a top crust.

—*Mrs. Joe R. Brown.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

CHERRY PIE.—Pit two cups cherries, add 1 cup sugar, tablespoon butter cut into small pieces, sift over top 1 tablespoon flour. Put in uncooked pie crust and bake in moderate oven.

—*E. L. M.*

GERMAN APPLE CAKE.—Sift together 2 cups flour and heaping teaspoon baking powder, rub in tablespoon butter, add pinch of salt, a well beaten egg and sweet milk enough to dampen to a dough that can be rolled. Roll to one-half inch thick or less and line a large pie tin that has straight sides. Fill this with pared and sliced apples. Arrange in orderly rows. Sprinkle with dried currants and grated rind of lemon and a generous amount of sugar. Sprinkle over all cinnamon, serve hot or cold and with cream if desired. —*Mrs. Strang*

JEFFERSON DAVIS PIE.—Three eggs reserving whites for top, one and one-half cups sugar, one-half cup butter, 2 cups cream, 1 tablespoon flour, flavor with vanilla. Makes two pies. —*Dixie Davis.*

LEMON CUSTARD PIE.—Two eggs, 1 cup sugar, 1 lemon, 1 large tablespoon corn starch, beat yolks of eggs and sugar till creamy, add corn starch dissolved in a little cold water, then stir into a pint of boiling water, put in double boiler and cook till thick. Add the juice and grated rind of lemon, put on crust previously baked. Beat the whites of eggs stiff, add 2 tablespoons of sugar, spread over the top and return to the oven to brown.

—*Alice Caley.*

MINCE PIE MEAT.—Three bowls chopped meat, 5 bowls chopped apple, 1 bowl suet, 2 bowls raisins, 2 bowls currants, 1 bowl vinegar, 1 bowl cider, 3 bowls sugar, 2 cups black walnuts, one-half pound citron, 2 tablespoons cinnamon, 2 tablespoons nutmeg, 1 tablespoon cloves, 1 tablespoon salt, 1 tablespoon black pepper. Moisture taken from the beef stock. Cook until heated through, adding suet after taking from fire and mix thoroughly.

—*Mrs. Marshal Masters.*

Reinhold-Galloway Grocery Co.—The Richelieu Store

LEMON PIE.—One cup boiling water, 1 cup sugar, 1 teaspoon butter. Stir up a heaping tablespoon corn starch in cold water, put in the above mixture and boil until clear. After removing from fire, stir in the beaten yolk of 1 egg, add juice and rind of 1 lemon. Bake crust before putting mixture in. —*Mrs. W. P. Crose.*

PINEAPPLE PIE—One small can grated pineapple, juice of 1 lemon, 1 cup sugar, 1 cup boiling water, thicken with corn starch. Use white of egg on top.

—*Mrs. John Baker.*

PUMPKIN PIE.—Three eggs beaten separately, 2 cups milk, 1 cup sugar, 2 cups pumpkin, 1 teaspoon ginger, 1 teaspoon nutmeg or cinnamon, mix all together and put whites in last, folded in before baking. Makes two pies.

—*Mrs. J. W. Callaway.*

PUMPKIN PIE.—Cook the pumpkin thoroughly, then let it stew on the back of the range until the moisture dries out and it is dark brown. If coarse or stringy run through a sieve or a colander. To one cup of pulp add one tablespoon of cooking molasses, 1 teaspoon salt, three-fourths teaspoon each of vanilla, cinnamon and ginger, three-fourths cup of sugar, two and one-half cups sweet milk, and one well beaten egg. Bake in a plate lined with good wholesome crust for thirty minutes or until thoroughly done and brown to a beautiful golden hue. Serve warm or cold.

—*Mrs. J. L. Atkinson.*

SWEET POTATO PIE.—One pound steamed potato, finely mashed, 2 cups sugar, 1 cup cream, one-half cup butter, 3 beaten eggs, flavor with lemon or nutmeg.

—*Mrs. Joe Callaway.*

BANANA PIE.—Make a custard in double boiler of 1 pint milk, 2 tablespoons flour, $\frac{1}{2}$ cup sugar and 2 egg yolks. Slice bananas in baked crust and pour hot custard over them. When cold serve with whipped cream.

—*Mrs. J. Guy Baily.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

The DAILY ENTERPRISE IS EVERYBODY'S PAPER

VIRGINIA MINCE MEAT.—Two pounds beef, 2 pounds suet, 2 pounds currants, 2 pounds raisins, 1 pound citron, 4 pounds apples, 2 pounds Sultana raisins, 2 pounds sugar, 1½ pounds candied lemon peel, 2 nutmegs, one-fourth ounce cloves, one-half ounce cinnamon, one-fourth ounce mace, 1 quart of sherry or home-made wine, 1 quart brandy, 1 teaspoon salt, the juice and rind of 2 lemons, 2 oranges. Simmer meat till tender and chop fine. Chop apples and suet, stone raisins, shred citron. Mix all dry ingredients together, then add juice of lemons and oranges. Pack in stone jar and pour on brandy. Thin with wine or cider. This was a recipe used by Martha Washington and has come down in the Custis family through Mary Custis.

—*Mrs. Robert E. Lee and Mrs. T. L. Hutton.*

YANKEE PIE.—Take pan 1 to 3 inches deep, dredge with butter, then slice in pan apples to make it 2 inches deep. Grate over it nutmeg or other spice if preferred. Dot over with butter and a little sugar. Then make a batter with one and one-half pint of milk, 2 eggs, 1 heaping teaspoon baking powder, pour over the apples and bake.

—*Mrs. J. C. Redding.*

LEMON PIE.—One and one-fourth cup sugar, one-third cup flour, 1 cup boiling water, ½ teaspoon salt, 1 teaspoon butter, 3 eggs, grated rind and juice of 1 lemon. Mix sugar, flour and salt, add boiling water, well beaten yolks of eggs, grated rind and juice of lemon and one teaspoonful butter. Cook well in double boiler. Fill baked crust and cover with meringue made of whites of eggs beaten stiff, ½ cup powdered sugar and 1 teaspoonful lemon juice.

—*Mrs. C. O. Earnest.*

ENGLISH WALNUT PIE.—One cup sugar, 1 cup milk, 1 tablespoon butter, 2 egg yolks, 1 cup nuts. Cook like fudge, then beat to a cream. Add flavoring and nuts. Put in baked shell and meringue on top.

—*Mrs. W. H. Fleming.*

For the Best Job Printing go to THE ENTERPRISE

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

83

MERINGUE.—For one large pie, take the stiffly beaten whites of 2 eggs and add gradually to the whites 2 tablespoons of fine granulated sugar, beating hard all the time until it is quite stiff—several minutes. Spread this on the pie or pudding and return the dish to the oven to color a delicate brown. —*Mrs. R. A. Leisy.*

LEMON RAISIN PIE.—Three eggs, 1 cup sugar, 1 small cup sweet cream, $1\frac{1}{2}$ cups raisins and 1 lemon. Beat yolks of eggs, add sugar and cream, and grated rind of lemon, then the juice and stir well while mixing juice. Beat the whites of the 2 eggs and add raisins. Pour into crust and bake in moderate oven. —*Mrs. C. L. Brosh.*

COCOANUT CUSTARD PIE.—Two eggs, three-fourths cup sugar, 1 large spoon flour, a pinch of salt, 1 pint boiling water and butter size of a nut. Mix eggs, sugar, flour, salt and butter, add boiling water and cook in double boiler until thick, then add about $\frac{1}{2}$ cup cocoanut and pour into baked crust. Beat the whites and spread on top and brown. —*Mrs. C. L. Brosh.*

GRAPE PIE.—One and one-half cups ripe grapes, 1 egg, 1 tablespoon flour, $\frac{1}{2}$ cup cream, butter size of English walnut and three-fourths cup sugar. Mix all together and bake in double crust. —*Mrs. C. L. Brosh.*

SOUR MILK PIE.—One and one-half cups sugar, 4 egg yolks, 1 heaping tablespoon flour, 4 tablespoons butter, 2 teaspoons vinegar, 1 cup sour milk (large), 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ pound raisns. Cook until thick and put in baked pie crusts adding meringue made of 4 egg whites and 4 level tablespoons sugar. Brown lightly. For two pies.

—*Mrs. E. B. Johnson, Idaho.*

REAL CREAM PIE.—One cup whipping cream, whites of 2 eggs, whip both very stiff. Add $\frac{1}{2}$ cup sugar and flavor to taste. Put in a baked crust which has been cooled and serve at once. —*Mrs. Elmer Eipper.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Reinhold-Galloway Grocery Co.—The Richelieu Store

84

THE PHILALETHEAN COOK BOOK

RHUBARB PIE.—Cover plate with crust. Peel and cut rhubarb in inch pieces, place on plate as you would apples. Do not heap in center, have even with outer crust. Sprinkle 1 cup sugar and scant cup flour over top and dot with butter. Also sprinkle with nutmeg or cinnamon. Cover with top crust and bake in quick oven.

—*Mrs. A. T. Hawkyard, Olathe, Colo.*

RHUBARB PIE.—Peel and slice rhubarb in small cubes enough for a pie. Cover rhubarb in a dish with boiling water and let steam 20 minutes. Pour off water. Mix yolks of 2 eggs with 1 cup sugar, 2 tablespoons of flour, 4 tablespoons melted butter and stir in rhubarb. Pour into a pie pan lined with rich pastry and bake in moderately hot oven. Beat whites of eggs and put on top.

—*Mrs. J. W. Page.*

ENGLISH WALNUT PIE.—Beat yolks of 2 eggs and $\frac{1}{2}$ cup sugar to a cream. Add 1 tablespoon lemon juice, the juice and half the grated rind of one orange and $\frac{1}{2}$ cup chopped English walnuts. Line a deep pie plate with pastry and when half baked add filling with meringue made of whites of two eggs, two tablespoons sugar and two tablespoons chopped nuts. Return to oven and bake a rich brown.

—*Mrs. J. E. Deno.*

PIE CRUST. FOR ONE PIE.—One cup flour, 1 level tablespoon corn starch, pinch of baking powder, $\frac{1}{2}$ teaspoon salt, sift together; two heaping tablespoons lard, four or five tablespoons very cold water. Do not work too much.

—*Mrs. B. B. Christianson.*

STRAWBERRY SHORTCAKE.—One quart flour, 2 teaspoons Price's baking powder, one-half teaspoon salt, 3 teaspoons sugar. Mix and rub in 2 heaping tablespoons butter, add 1 egg well beaten. Mix to a rather soft dough with sweet milk. Divide in two parts. Roll half and spread with melted butter, then lay second half on first half and bake. When cool separate and lay in berries and sugar.

—*Mrs. Ray Brattain.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

BRANBURY TARTS.—Make a good rich paste and roll as for little turn-over pies. Make a dressing of 1 cup stoned raisins chopped fine, juice of 2 lemons and the rind of one, 1 cup sugar, 1 rolled cracker. Mix and spread on paste, turn over and pinch together with your fingers to keep together.

—Elizabeth M. Schnur.

CHOCOLATE PIE.—Four eggs beaten separate, $1\frac{1}{2}$ cups sugar, 3 tablespoons flour, $\frac{1}{2}$ cup chocolate, butter size of egg, milk enough for two pies. Mix sugar and flour together, add a little milk to the yolks of eggs before beating, then add sugar, flour and beaten yolks to the boiling milk, stir constantly till thick enough. Add a little sugar and vanilla to the beaten whites and put on top. Brown to a delicate brown.

—Mrs. Karl Orme.

U S E

Western Slope . . . Beet Sugar

Chemical analysis shows no difference between beet sugar and cane sugar for any purpose.

Remember Beet Sugar for Canning and Household purposes.

When you buy beet sugar made on the Western Slope you help your neighbor who grows the beets and you contribute to the general prosperity of your community.

**ASK YOUR DEALER FOR HOLLY BRAND
BEET SUGAR**

Holly Sugar Corporation

The Great Things of Life

There are homes that make you feel older the moment you enter their doors. And there are other homes that glow with the spirit of youth, which is symbolized by light.

Make your home a home of youth; flood it with the glow of Edison Mazda Lamps. And somewhere, in the cellar or attic, set aside a special lighted corner where father and the boy can play, and keep on being young forever.

**EDISON
MAZDA LAMPS**

Western Colorado Power Co.

"Efficient Public Service."

C A N D Y

EVERTON TAFF'Y.—Melt 3 ounces butter in saucepan. Add 1 pound brown sugar. After it has simmered 9 or 10 minutes test it until it has reached the crack stage. Turn it out into buttered pans to cool. When partly cold score into squares. Wrap each square into paraffin paper. Nuts may be added by sprinkling over the pan before pouring out. —*Grace V. Smith.*

HEAVENLY DELIGHT.—One-half cup corn syrup 2 cups granulated sugar, about 5 tablespoons water, boil without stirring until it gets hard in water. Take off fire and stir into beaten whites of 2 eggs, add nuts and flavoring. Beat until stiff enough to put into deep plates.

—*Mabelle Lucas Holland.*

MARSHMALLOWS.—Soak one-half box Knox gelatine and three-fourths cup cold water. Boil 2 cups granulated sugar in three-fourths cup of water until it hairs, then pour into a deep bowl and add gelatine. Beat with an egg beater until thick as mush. Cover a platter well with powdered sugar, pour on the platter and spread thin. Then cover top with powdered sugar. When cool cut into squares and roll in powdered sugar.

—*Mrs. J. W. Tripler.*

MEXICAN PENOCHÉ.—Two pounds penoche sugar, $\frac{1}{2}$ pound glucose, 2 quarts water. Cook to 240 by the thermometer or a stiff wax when you try it in water. Take off of fire, add 2 teaspoons of salt and 2 pounds pecans (stir salt and pecans in well) then put on wax paper like drop cakes. —*F. W. Spalding.*

CHOCOLATE CARAMELS.—One cupful molasses and 2 teacups of white sugar, dissolve over fire and add piece of butter size of egg and one-fourth pound of grated chocolate. Boil until small quantities dropped into iced water becomes quite firm, then pour into greased squares of paper to cool. —*John D. Robuck.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

**GLOVER'S MANGE BEST FOR DANDRUFF and FALLING HAIR
PINKSTAF FBROS. BARBER SHOP**

88

THE PHILALETHEAN COOK BOOK

NUT CANDY.—Six cups or three pounds granulated sugar, 1 cup corn syrup, $1\frac{1}{2}$ pint cream, 2 pounds English walnuts (hulled) 2 teaspoons flavoring. Cook sugar, cream and syrup until it will harden when dropped in cold water, remove from stove and stir in nuts and flavoring and stir until creamy. Pour into buttered tins and cut in squares before it is quite cold.

—*Mrs. L. J. Hole.*

ORANGE STRAWS.—Peel of 4 oranges, cut in strips $\frac{1}{4}$ inch wide and 3 or 4 inches long, cover with cold water and let stand 24 hours, drain and add fresh water, boil constantly for $1\frac{1}{2}$ hours, changing the water every 20 minutes, pour off water and add $1\frac{1}{2}$ cups of sugar, and 2 tablespoons of water, boil until very thick without burning. Remove the straws with 2 forks and toss lightly through granulated sugar. —*Mrs. A. E. Guy.*

PERSUADERS.—Put through the chopper 1 cup each of seeded raisins, nuts, figs, dates and moisten with a few drops of lemon juice or vanilla. Knead until well blended. Sprinkle the moulding board with confectioner's sugar to prevent sticking. Roll about $\frac{1}{2}$ inch thick or less, cut in small rounds, sprinkle thick with granulated sugar; pack in tin boxes between layers of waxed paper until ready to serve.

—*Alma Busey.*

PUFFED RICE BRITTLE—Two cups brown sugar, $\frac{1}{2}$ cup of water $\frac{1}{4}$ cup butter, cook until hard, cover bottom of pan with rice, cocoanut and peanuts, pour syrup on and cool, cut in squares. —*Mabel Lucas Holland.*

BUTTER SCOTCH.—One pint strained honey, one pint sugar, one-half pound butter. Boil together until it will harden in water. Pour on buttered tin and cut in squares. —*Miss Dewey.*

CHOCOLATE CHIPS.—One cup brown sugar, 1 cup molasses, 1 teaspoon butter, pinch of soda, cook until it hardens, pull and dip in sweetened chocolate.

—*Stella Claybaugh.*

Chas. Alderson—GATES HALF- TIRES
SOLE Rainbow Garage
Phone M 101

THE DAILY ENTERPRISE CARRIES LATEST NEWS

COCOANUT CARAMELS.—1 pint milk; butter the size of an egg; 1 small cocoanut grated fine; 3 lbs. white sugar; 2 teaspoons lemon. Boil slowly until stiff (some beat them to a cream.) Pour into shallow pans, and when partly cold cut into squares. —*Mrs. J. G. West.*

SMITH COLLEGE FUDGE.—One cup granulated sugar, one cup brown sugar, $\frac{1}{2}$ cup cream or rich milk, $\frac{1}{4}$ cup corn syrup, butter size of four walnuts. Melt butter before adding to mixture, cook until forms soft ball. Set out and get cold, then beat until creamy. Add nuts if desired and flavor to taste. —*Mrs. C. S. Larson.*

FONDANT.—*For all Cream Candies.*—Three and one-half pounds of granulated sugar, $1\frac{1}{2}$ pints of water, 1 teaspoon cream tartar, mix all together in a granite kettle, set in a pan boiling water on stove until sugar is dissolved, then remove kettle from water and place over brisk fire. After boiling about 15 minutes try in cold water, when it will form a soft ball between thumb and finger it is done. Remove at once and set in pan of cold water and watch. When it begins to cool keep stirred from bottom and sides of pan. Beat until it becomes stiff, then turn out on buttered platter and knead as would dough. Divide and flavor as desired.

—*Mrs. Oscar Lampman.*

FUDGE.—Two cups granulated sugar, two-thirds cup of milk and cream mixed, $1\frac{1}{2}$ bars grated chocolate. Butter size of walnut. Let boil hard for 8 minutes. Remove from fire and beat to a cream. Turn out into a buttered plate. When cool mark off in squares.

—*Mrs. Abe Fauber.*

SOUR CREAM CANDY.—Three cups brown sugar, 1 cup sour cream. Cook until it just forms in water, butter size of walnut. 1 teaspoon vanilla, take off and beat vigorously. Just before hard enough add $\frac{1}{2}$ pound chopped nuts. Pour into buttered tins and cut in squares.

—*Mrs. Joe Callaway.*

For the Best Job Printing go to THE ENTERPRISE

Reinhold-Galloway Grocery Co.—The Richelieu Store

90

THE PHILALETHEAN COOK BOOK

DATE LOAF.—3 cups granulated sugar, 1 cup of sweet milk, put on and boil until it forms soft ball, have chopped and seeded 1 package of dates and while this is still hot put in dates and beat till dates are all dissolved, then add 1 cup nuts, wet towel, pour this on to it and shape into long loaf. Put on platter and slice.

—*Freida Thompson.*

CANDIED NUTS AND FRUITS.—Take 1 cup of molasses, 1 cup sugar and one-third cup water; boil until it hardens instantly when dropped in ice water. Place in a double boiler and keep hot. Dip in the fruit or nuts singly and remove with fork. Place on buttered dish.

—*Cora Smith.*

PEANUT BRITTLE.—Have a heavy frying pan smoking hot, pour into it 2 cups granulated sugar and let dissolve. When the last has gone into a syrup, add 2 teaspoons butter and about $\frac{1}{2}$ level teaspoon soda. Have buttered plate covered with peanuts and pour hot syrup over.

—*Mrs. J. R. Starns.*

QUINCE HONEY.—Chopped quinces (uncooked) syrup of sugar and water. Two parts sugar to one of water. Cook quinces in syrup until tender. If too dry add water.

—*Mrs. Hugh F. Lorimer.*

MILLIONAIRE FUDGE.—1 cup granulated sugar, 1 cup pulverized sugar, 2 squares of chocolate, $\frac{1}{2}$ cup condensed milk, 20 marshmallows. Cook until it makes soft ball in water, add butter size of walnut, $\frac{1}{2}$ teaspoon of vanilla, let cool and beat occasionally, add 1 cup of coarsely cut walnuts and pour into buttered pans.

—*Mrs. M. S. Gregory.*

HEAVENLY HASH.—3 cups granulated sugar, white of 2 eggs, 4 tablespoons corn syrup, moisten well with water and cook until will harden in water. Pour over white of beaten eggs in crock and beat until stiff, then pour in cupful of nuts. Spread on buttered dish and cut in squares when cold.

—*Miss Lou. T. Staples.*

THE MORITZ ROOMS

445 Main St.

MODERN

We Appreciate Your Patronage. Pinkstaff Barber Shop

TURKISH DELIGHT.—One box Knox gelatine No. 1, $\frac{1}{2}$ cup cold water. Let stand until dissolved. $\frac{1}{2}$ cup boiling water, juice of 1 lemon, grated rind and juice of 1 orange, 1 quart sugar. Boil these ingredients 15 minutes. Have ready $\frac{1}{2}$ pound chopped nuts, $\frac{1}{2}$ cup citron cut fine, $\frac{1}{2}$ cup candied cherries cut fine. Stir all together and pour into greased pans to cool. Cut into squares and roll in powdered sugar.

—*Rachel Fell Treakle.*

FUDGE.—2 cups of granulated sugar, $\frac{1}{2}$ cup of water, 2 ounces chocolate, 2 tablespoons butter, 1 teaspoon vanilla. Mix the sugar with the water. Add chocolate and syrup. Boil gently until it forms a soft ball when tested in cold water. Just before removing add butter; then beat the mixture until it thickens. Add vanilla and pour into a buttered pan.

—*Verna Belle Davis.*

GRAPE FRUIT AND ORANGE STRAWS.—Take rind of both or either, remove all pithy white you can cut in strings $\frac{1}{4}$ inch wide, place in pan and fill with water, let boil 2 or 3 hours, or till rinds are well done, changing water several times. (This removes the bitter taste.) Put 1 cup sugar on well drained rinds. (This is enough for 2 grapefruits.) Let simmer till they are dry, roll in powdered sugar and lay separately on platter.

—*Josephine Simpson.*

STUFFED DATES.—Take nice large dates, seed them, have cheese grated, put $\frac{1}{2}$ walnut meat with cheese around it in opening of date and roll in powdered sugar.

—*Elizabeth Trotter.*

HONEY LOAF.—3 cups white sugar, 1 cup water, $\frac{1}{2}$ cup of honey, let boil till it forms soft ball, then pour into another pan and set aside to cool. When about half cold beat until it sugars, then pour on buttered board and knead until it creams; add cup chopped nut meats and small can chopped maraschino cherries. Squeeze all the juice from these, put into mold and cut in squares the next day.

—*Elizabeth Simpson.*

NICHOLS & LATHROP. **High Grade Shirts for Men**

BUSY BEE HOME MADE CANDIES—As good as they

92

THE PHILALETHEAN COOK BOOK

DIVINITY.—Cook in 2 pans, first pan 3 cups of granulated sugar, 1 cup corn syrup, three-fourths cup of water, pinch of salt. Second pan, 1 cup sugar, one-fourth cup water. Cook until strings from spoon then stir this into the beaten whites of 3 eggs. Cook first pan until it hardens when dropped in cold water. Then stir second into first with 1 cup chopped nuts and good sized lump of butter. Beat until cool and pour into buttered pans or on oiled paper.

—*Edith Greene.*

NUT TAFFY.—Two cups of granulated sugar, one cup of Karo, $\frac{1}{2}$ cup water, $\frac{1}{4}$ teaspoon cream of tartar. Mix well and boil until it becomes very hard and brittle when tested in cold water. Turn into buttered dish when cool enough to handle, work in $\frac{1}{2}$ cup of chopped nuts. Pull the taffy, touching it very lightly with tips of fingers.

—*Alice M. Frasier.*

VELVET TAFFY.—One cup Karo corn syrup, 1 cup brown sugar, 1 tablespoon vinegar, 1 ounce melted butter, Boil without stirring. When brittle when tried in water, pour into greased pans till cool enough for pulling.

—*Mrs. J. W. Tripler.*

POTATO FONDANT.—One half cup of cold mashed potatoes beat in powdered sugar until very stiff, flavor to taste and form in small balls or mold in loaf and slice in thin slices. Nuts and coloring may be added if desired. This fondant is much more creamy than ordinary fondant.

—*Mrs. W. T. Freeman.*

TURKISH PASTE.—One pound of walnuts, one pound of raisins, one pound of figs, grind together and form into loaf, slice into thin slices and dip in powdered sugar.

—*Mrs. Chas. Dickey.*

CRYSTALIZED HONEY POP CORN.—One cup white honey, one cup of granulated sugar, $1\frac{1}{2}$ tablespoons butter, one tablespoon water, boil until brittle. Have ready two quarts popped corn, pour syrup over corn, stir briskly until cool.

—*Mrs. J. C. Mathews.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

make them and ANY KIND YOU WISH. **Phone 334**

THE PHILALETHEAN COOK BOOK

93

BURNT SUGAR FUDGE.—Put 2 tablespoons white sugar in kettle or basin on stove and burn, stir while sugar is burning. Then add 2 cups sugar, 1 cup sweet milk, 1 tablespoon butter and cook until will form soft ball in cold water, then beat until creamy. Add nuts if desired, also $\frac{1}{4}$ teaspoon each of vanilla and lemon extracts. Spread on dish, cut in squares when cool.

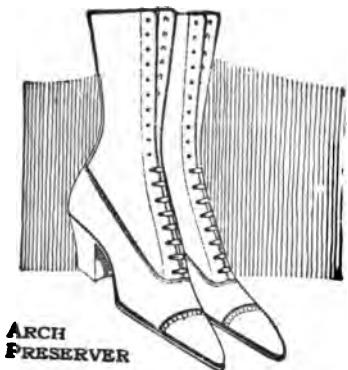
—*Mrs. Beulah Staples.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Digitized by Google

"TRADE WITH THE BOYS"

Arch Preserver Shoes For Women



ARCH
PRESERVER

are the only Shoes made that will give absolute comfort under all dress or working conditions. Beautiful Footwear for all occasions carried regularly in many styles and in all widths from AAA to D, 2½ to 10½ sizes.

Armor Plate Hosiery for Women, Children, Men
in Silks, Lisle, Cotton, including outsizes. 28000 pairs sold last year.

Our Boy's Shoe and Clothing Department
is the most complete in Montrose.

Trunks, Traveling Bags, Suit Cases.

Infants' and Children's Shoes

in a super-selection and every pair is correctly fitted. Hose to match.

Courteous and Efficient Service

No sale is considered complete unless you are absolutely satisfied.

The Gordon-Buskirk Co.

COOKIES

SPLendid FRUIT COOKIES.—One and one-half cups sugar, one and one-third cups shortening, 1 cup molasses, 1 cup buttermilk, 3 eggs, 1 teaspoon each ginger, cloves, cinnamon, 1 tablespoon vinegar, 2 heaping teaspoons soda, pinch salt, 1 cup chopped raisins, flour to roll easily.

—*Mrs. Howard Smith.*

BROWNIE COOKIES.—Beat 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup melted butter together, add 2 squares melted chocolate, $\frac{1}{2}$ cup flour, 1 teaspoon vanilla, 1 cup broken walnut meats. Spread on greased oil paper in a 8 by 14 inch pan and bake 20 minutes in cake oven. Crease in oblong pieces while hot.

—*Mrs. S. H. Bell.*

CHOCOLATE COOKIES.—1 cup of brown sugar, $\frac{1}{2}$ cup of melted butter, $\frac{1}{2}$ cup sweet milk $1\frac{1}{2}$ cups flour, 2 squares of chocolate, $\frac{1}{2}$ teaspoon vanilla, 1 cup of nuts, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, 1 egg, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt. —*Mrs. E. P. Johnson.*

COOKIES.—1 cup brown sugar, 1 cup sour cream, in which dissolve 1 round teaspoon soda, $\frac{1}{2}$ cup melted butter, 1 teaspoon nutmeg, 1 teaspoon ginger, flour to roll out.

—*Mrs. Jesse Bell.*

CREAM COOKIES.—3 eggs beaten light, 2 cups sugar, 1 cup shortening, 1 cup sour cream, 1 teaspoon soda, caraway seed to taste, flour to make a soft dough.

—*Mrs. Harry Dunbar.*

CREAM PUFFS.—One half cup butter, 1 cup boiling water, four eggs, 1 cup flour. Put butter and water in sauce pan. As soon as boiling point is reached add flour and stir vigorously. Remove from fire and add eggs. Drop by spoonfuls into buttered pan. Bake 30 minutes. Filling: One pint whipped cream, two-thirds cup powdered sugar, one-half teaspoon vanilla.

—*Mrs. Joe R. Brown.*

The Hurst Modern Rooms, . . . Hot and Cold Water

MRS. A. M. HURST, Proprietor.

Reinhold-Galloway Grocery Co.—The Richelieu Store

96

THE PHILALETHEAN COOK BOOK

COOKIES.—2 coffee cups sugar, two-thirds cup butter and lard mixed, 4 eggs, one and one-third cups sour milk, 1 teaspoon salt, 2 heaping teaspoons soda, $\frac{1}{2}$ nutmeg. Mix stiff enough to roll out. Sprinkle with sugar and bake in quick oven. —*Grandma Gage.*

CREAM PUFFS.—Melt one-half cup butter in 1 cup hot water and while boiling beat in 1 cup of flour after sifting, then take off the stove and cool. Stir in 3 eggs, one at a time without beating. Drop in tins quickly, and bake about 25 minutes in moderate oven. When cool open on side, and fill with whipped cream.

—*Mrs. W. F. Crowley.*

FILLED COOKIES.—Two cups sugar, $1\frac{1}{2}$ cups shortening (butter or lard) 1 cup sweet milk, three eggs, salt, two heaping teaspoons baking powder, flour to roll well. Roll thin. Filling: One cup ground raisins, one cup sugar, one-third cup water two tablespoons of flour, cook until thick. Place a teaspoon full on each cookie, another cookie on top. Bake in quick oven, and add nuts in filling if desired. —*Mrs. J. R. Johnson.*

FILLED COOKIES.—Cream $\frac{1}{2}$ cup butter with 1 of sugar, a well beaten egg and a pinch of salt, 2 teaspoons cream of tartar and 1 of soda sifted with $2\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup sweet milk. Mix all, adding more flour if needed to make a nice smooth cookie dough. Filling: Cook 1 cup sugar and $\frac{1}{2}$ cup water, 2 heaping teaspoons flour and a heaping cup of ground raisins, figs or dates. Roll cookies thin, place in pan, then drop a spoonful of the filling in each. Wet the edge with water, place another cookie on top, press them together on the edge and bake taking care that they do not burn.

—*Mrs. J. C. Mathews.*

FRUIT COOKIES.— $1\frac{1}{2}$ cups sugar, 1 cup butter (worked to cream), add 3 eggs well beaten, $\frac{1}{2}$ cup molasses, 1 teaspoon soda dissolved in a little cold water, 1 cup raisins, seeded and chopped; 1 cup of currants, 1 teaspoon of all kinds of spices. Flour to roll. —*Mrs. Kyle.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

The place to have clothes cleaned—Parkade Cleaners

THE PHILALETHEAN COOK BOOK

97

GINGER DROPS.—1 cup lard, 1 cup sugar 1 cup molasses, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon soda dissolved in a cup of boiling water, a pinch of salt, 3 cups of flour and drop by spoonfuls on a floured pan. Chocolate frosting for drops: 2 cups sugar, three-fourths cup of milk, 1 tablespoon butter, 2 squares Bakers chocolate. Boil until mixture threads and frost cookies.

—Alpha Holt.

GINGER SNAPS.—1 large cup butter and lard mixed, 1 coffee cup of sugar, 1 teacup of molasses, 2 tea-cups of cold water, 1 tablespoon of ginger, 1 tablespoon of cinnamon, 1 teaspoon cloves, 1 teaspoon of soda dissolved in hot water, flour for rather stiff dough. Roll out thin and sugar cakes. Bake quickly.

—Mrs. J. R. Johnson.

HERMITS OR ROCKS.—One and one-half cups white sugar, three-fourths cup butter, 1 teaspoon cinnamon, 1 teaspoon vanilla, 4 eggs beaten separately, $\frac{1}{2}$ teaspoon soda dissolved in one-half cup boiling water, 1 pound English walnuts, $1\frac{1}{2}$ cups seeded raisins, flour enough to make stiff batter. Drop on buttered tin and bake in moderate oven.

—Mrs. J. W. Tripler.

LADY FINGERS.—Beat 2 eggs very light, add 1 cup white sugar, $\frac{1}{2}$ teaspoon cream of tartar, the same of soda, flour to make a stiff dough. Roll thin and sprinkle with sugar, cut the size of your middle finger. Don't let tumble in the pan, or get too brown.

—Selected.

MOLASSES COOKIES.—One cup melted lard, two cups sugar, four eggs, 1 pint molasses, one teaspoon ginger, two teaspoons baking powder, one and a half teaspoon soda dissolved in one cup of hot water. Flour to make soft dough.

—Mrs. P. C. Clark.

NUT COOKIES.—Beat two eggs, add one cup of brown sugar, salt, one cup of nuts, nine teaspoonfulls of flour. Drop from a teaspoon and bake:

—Miss Edwyl Redding.

Rainbow Garage, Auto Repairing

E. H. WEBB
Phone Montrose 101

GINGER CREAMS— $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup soft brown sugar, 1 cup molasses, 1 cup boiling water $1\frac{1}{2}$ teaspoons soda, 1 teaspoon cinnamon and cloves, 2 teaspoons ginger, flour enough for thin dough. Roll $\frac{1}{2}$ inch thick, bake in moderate oven. Spread with boiled frosting.

—Mrs. H. H. Meredith.

MOTHER'S COOKIES.—One cup sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour cream or milk, one teaspoon soda, two eggs or the yolks of three eggs, one teaspoon vanilla. Roll. Cut in shapes and bake a nice brown.

—Mrs. R. O. Byam.

OATMEAL BATTENBURGS.—2 eggs well beaten, 1 cup sugar, $2\frac{1}{2}$ cups rolled oats not cooked, 1 teaspoon vanilla, 1 teaspoon baking powder, butter size of an egg. Drop from teaspoon well apart on greased pan, bake five or 10 minutes in hot oven. Leave in pan to cool to prevent crumbling.

—Mrs. H. H. Mendenhall.

OATMEAL COOKIES.—1 cup sugar, 2 eggs, 2 cups flour, 1 cup butter and lard mixed, $2\frac{1}{2}$ cups oatmeal (dry), 1 teaspoon cinnamon, $\frac{1}{4}$ nutmeg and $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup hot water with level teaspoon soda, 1 cup raisins. Mix well together and drop on greased pan in small cakes. Bake in moderate oven. —Mrs. Ada Deisher.

ORANGE COOKIES.— $\frac{1}{2}$ cup shortening, 1 cup sugar, 2 eggs, juice of one orange, 1 teaspoon baking powder, flour enough to roll. —Mrs. W. O. Redding.

PRUNE COOKIES.— $\frac{1}{2}$ cup butter, 1 cup sugar, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon nutmeg, $\frac{1}{2}$ cup sour milk, 1 teaspoon baking powder, 1 teaspoon soda, 1 cup prunes (cooked and seeds removed).

—Mrs. E. V. Pence.

SCOTCH FANCIES.—One egg, $\frac{1}{2}$ cup sugar, two-thirds cup cocoanut, one-third cup rolled oats, one-third teaspoon salt, one-third teaspoon vanilla, two-thirds tablespoon butter.

—Miss Cora Wilson.

Bicycles, Keys and Accessories.

Barsch Motor Co.

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

99

PETER PAN COOKIES.— $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 1 egg, 1 heaping teaspoon ground cinnamon, $\frac{1}{2}$ cup molasses, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup chopped raisins; $\frac{1}{2}$ cup chopped walnut meats, flour to thicken as for cake; beat well and drop on greased pan.

—Mrs. P. C. Clark.

SUGAR COOKIES.—1 cup sour cream, 1 cup butter or lard, 2 eggs, salt, 2 cups sugar, one teaspoon soda, 1 teaspoon nutmeg. Flour to make soft dough. Roll thin, sprinkle with sugar, bake quickly.—Mrs. Edna A. King.

WINTER SPICE COOKIES.—1 cup lard, 1 cup brown sugar, 1 cup molasses, 3 eggs, 3 teaspoons soda dissolved in $\frac{1}{2}$ cup hot water, 1 teaspoon each of cloves, cinnamon and allspice, a little nutmeg, mix very stiff. The above may be mixed in the fall, set in a cool place and baked from as needed. It will keep until spring, the last dough being found better than the first.

—Mrs. H. J. Culver.

CHOCOLATE DOUGHNUTS.—Beat two eggs till creamy, add one cup sugar and beat until light and fluffy. Add one tablespoon melted butter, $\frac{1}{2}$ teaspoon salt, two teaspoons baking powder, one teaspoon cinnamon, two tablespoons or two squares of melted chocolate. Mix well and add one cup sweet milk, three cups flour; more flour to handle. Roll $\frac{1}{4}$ inch thick, cut in shape and fry in hot grease.

—Mrs. H. W. Wolfing.

DOUGHNUTS.—1 egg, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups buttermilk, $\frac{1}{4}$ cup butter, $1\frac{1}{2}$ teaspoons soda, nutmeg to flavor. Add flour enough to make dough soft as can be handled.

—Mrs. J. H. Carkhuff.

POTATO DOUGHNUTS.— $1\frac{1}{2}$ cups sugar, 2 eggs, 1 coffee cup mashed potatoes, $\frac{1}{2}$ pint of buttermilk or sour milk, 1 big teaspoon of soda, $\frac{1}{2}$ teaspoon salt, 3 tablespoons melted lard. Work in enough flour to roll out like biscuits.

—Mrs. Geo. Smith.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

VISIT THE EMPRESS AND DREAMLAND THEATERS

100

THE PHILALETHEAN COOK BOOK

POTATO DOUGHNUTS.—2 cups mashed potatoes, hot, 4 tablespoons shortening, 3 cups sugar, 4 eggs, 5 teaspoons of baking powder, 3 cups milk, salt, nutmeg, flour enough to stiffen. Make a cream of potatoes, shortening, sugar and eggs, then add milk, salt and nutmeg, flour sifted with baking powder. Cook in boiling lard.

—*Mrs. W. H. Franklin.*

SOUR MILK DOUGHNUTS.—2 cups sour milk, 1 cup sweet cream, 1½ cups sugar, 2 eggs, rounding teaspoon of soda, flour to make a stiff dough, flavor to taste.

—*Mrs. Glenn Corey.*

DOUGHNUTS.—Cream together 3 tablespoons butter and 1 cup sugar, then add 3 well beaten eggs, 1 cup milk, a little nutmeg and cinnamon, 3 teaspoons baking powder in enough flour to make a soft dough. The secret of making good doughnuts is to have the dough just soft enough to roll and have the lard very hot.

—*Mrs. Ivy Goldsmith.*

Robuck Furniture Store, New and Second-Hand Goods

Digitized by Google

J. C. PENNEY CO., A NATION WIDE INSTITUTION

THE THRIFTY HOUSEKEEPER

Studies her cook-book not only for the purpose of finding some new way, but the thrifty matron is looking for the most economical way. THIS IS WHY you should study the following policy of the J. C. PENNEY CO.

THE HOME OF FAIR PRICES

Outfitters for the entire family.

OUR PERMANENT POLICY—

We operate all our stores on a well defined plan that assures the people in every community where we locate Better Service and Lower Prices.

To accomplish our aim we have eliminated many of the expenses that the average one-store-merchant encounters.

IN BUYING—

We Buy for Cash.

We Buy principally from manufacturers.

We Eliminate Middlemen's Profits almost entirely.

We Buy only Dependable Merchandise.

We Buy in Vast Quantities.

We Buy at Lowest Prices.

IN SELLING—

We Sell at Small Profit.

We Sell for Cash Only.

We Sell at One Price to Everybody.

FURTHERMORE—

We Eliminate Delivery Expense.

We Eliminate Credit Losses.

We Eliminate Collection Expenses.

We Eliminate Waste of Every Kind.

We Eliminate 'Premiums.'

REMEMBER—

The Saving we effect in buying merchandise and operating our business is the saving you participate in every time you purchase at our stores.

312 DEPARTMENT STORES IN 1921



MONTROSE, COLORADO

J. C. PENNEY CO., A NATION WIDE INSTITUTION

Reinhold-Galloway Grocery Co.—The Richelieu Store

102

THE PHILALETHEAN COOK BOOK

C A K E

THE CAKE WALK.

(*By Caroline Roberts.*)

Said the butter to the sugar: "Will you dance tonight with me, at the cake walk to be given in the yellow bowl? 'Twill be the smoothest thing you ever were in before the evening's end, and the swellest, for the Eggs and Baking Powder with attend; Spring Wheat Flour will come also, and Sweet Milk, too, will be there—she's the cream of all the gathering and as rich as she is fair; and both Nutmeg and Vanilla may come as a special favor, I hope they will, their presence to the whole thing will add flavor; tall Granite Spoon will lead us through the dance's mystic maze; He will take us 'round and 'round in a sort of polonaise. It's sure to be exclusive and a very fine affair, for only the most proper of ingredients will be there; yet it is whispered low that later, after the cake walk turn, the party altogether to the oven will adjourn; and if that's true I'll wager a dollar to a dime the whole affair will wind up with a very 'hot old time.' "

LOAF AND LAYER CAKES—Direction for making
—Before beginning to mix cake prepare all ingredients, so there may be no delay in combining them quickly. Always measure exactly as half depends on this. All measurements are made level, a cupful means a level cupful. A spoonful means a level spoonful. 1. Measure the butter. 2. Sift and measure the sugar. 3. Sift the flour once before measuring. 4. Measure and sift again with the baking powder. 5. Break the eggs one by one separating them. 6. Butter the tins and dredge a light covering of flour over the butter to insure a brown crust. Or line cake tins with papers to prevent burning the bottom and edge, and to aid in removing the cake from pan. 7. When fruit is used it should be prepared before the ingredients are ready. Wash dry, and cover with flour, be-

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

MRS. A. W. KNOTT, HEMSTITCHING and PICOTING

1100 South First St.

Phone 216W.

THE PHILALETHEAN COOK BOOK

163

ing sure to shake off excess flour. 8. There is no department in cooking where as much depends on the baking as in cake making. The fire should be rather low, but sufficient to last throughout the entire baking. Thin cakes require a hotter oven than those baked in thick loaves. Cake with molasses will burn quicker than others. Thin cakes should bake from 15 to 20 minutes; thicker ones from 30 to 40 minutes. Cakes should be mixed in an earthen bowl with a wooden cake spoon; two measuring cups; a teaspoon; an egg beater and tins or earthen cake dish, are the other utensils needed. In making cake observe the following order in putting materials together: First, always cream the butter and sugar together, add yolks of eggs and beat, then add milk, and flour with baking powder in it, then the whites of eggs, and last of all the flavoring.

ANGEL FOOD.—One and one-half cups sugar, 1 scant cup flour, 1 heaping tablespoon corn starch (sifted 7 times) whites of 12 eggs fresh and warm. Beat 1 minute then add 1 heaping teaspoon cream of tartar and 1 of vanilla. Beat till stiff, fold in sugar, flour, etc., and bake about 40 minutes in moderate oven. —*Mrs. Fetz.*

AUNT JANE'S APPLE SAUCE CAKE.—Cream together 1 cup sugar, 1 cup butter or pork fat, and add one-half teaspoon each of cinnamon, cloves, nutmeg and salt. Put 1 teaspoon soda into 1 cup of sour apple sauce and beat well. Mix all together and add 2 cups of flour and 1 cup raisins dusted with flour. Bake 45 minutes in moderate oven. —*Mrs. G. M. Prickett.*

APPLE SAUCE CAKE—½ cup butter, 1 cup sugar, 1 egg, 1¾ cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, 1 cup of HOT thick strained sweetened apple sauce, 1 cup chopped dates, 1 cup of raisins and nuts, 1 teaspoon vanilla. Cream the butter, add the sugar, add egg and other ingredients. —*Miss Edwyl Redding.*

Bicycles, Keys and Accessories. Barsch Motor Co.

Reinhold-Galloway Grocery Co.—The Richelieu Store

104

THE PHILALETHEAN COOK BOOK

BLUEBERRY CAKE.—Two cups sugar, 2 cups blueberries, 1 cup butter, 3 cups flour, 2 teaspoons cinnamon, 2 teaspoons allspice, 2 teaspoons soda, 10 tablespoons sour milk, 5 eggs, one-half nutmeg. Mix butter and sugar, add berries, then the flour, spices, soda, milk. Then eggs well beaten. Use white filling. One-half of this makes three layers.

—*Mrs. S. N. Hitchcock.*

BREAD SPONGE CAKE.—One and one-half cups yeast. One cup flour, one cup sugar, one-half cup raisins. One-half cup butter and lard mixed. One egg. One-half teaspoon cinnamon. One-half nutmeg. One-fourth teaspoon cloves, one-half teaspoon soda, mixed in a little hot water and added last. Bake immediately.

—*Mrs. Oscar Lampman.*

BROWN STONE FRONT CAKE.—One cup light brown sugar, one-half cup butter, one-half cup milk, 2 cups flour, 2 eggs, 1 teaspoon soda. Boil one-half cup milk and one-fourth cake Baker's chocolate and 1 egg. When cold add to the other mixture and bake in moderate oven.

—*Mabelle Lucas Holland.*

BURNT SUGAR CAKE—Two-thirds cup butter, $1\frac{1}{2}$ cups sugar, 2 cups flour, heaping teaspoon baking powder, 2 eggs, 4 teaspoons burnt sugar, 1 cup of water and flavor to taste. To burn sugar, put 1 cup of sugar in pan and keep stirring until melted. When thoroughly brown add a little boiling water, stir well and remove from fire.

—*Miss Chumby.*

COCOA CAKE.— $\frac{1}{2}$ cup butter or snowdrift, 1 cup sugar, yolks of 3 eggs, $\frac{3}{4}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 teaspoon vanilla, 2 level teaspoons baking powder, 6 tablespoons cocoa. Sift flour and baking powder, cream butter and sugar, add yolks of eggs, well beaten, then milk, flour and vanilla, and last, fold in the well beaten whites of the eggs. Bake in two layers or in a loaf as desired.

—*Mrs. R. O. Byam.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

USE PRIDE OF MONTROSE FLOUR

BROWN CAKE.—One-half cup butter, 1 cup sugar, one-fourth cup chocolate. Mix together 3 egg yolks, 1 teaspoon cinnamon, one-half teaspoon cloves, three-fourths cup cold water, 2 teaspoons baking powder, $1\frac{3}{4}$ cups flour. Add beaten whites and bake in slow oven.

—*Mrs. A. G. Wachter.*

CARAMEL CAKE.—Beat one-half cup of butter with $1\frac{1}{2}$ cups of sugar to a cream add yolks of 2 eggs and 1 cup of water, 2 cups of flour and beat 5 minutes, add 3 teaspoons caramel syrup, 1 teaspoon vanilla, one-half cup of flour, beat again and stir in carefully 2 teaspoons of baking powder and well beaten whites of 2 eggs. Caramel syrup: Put one-half cup granulated sugar in pan and stir over fire until sugar melts and finally becomes liquid and throws off intense smoke. Have ready one-half cup boiling water, remove pan from fire and put in water. Stir rapidly and then boil until you have a syrup. Bottle and put away for use.

—*Mrs. Abe Fauber.*

CHOCOLATE NUT CAKE.—One-half cup butter, 2 cups sugar, 4 eggs, 1 cup milk, two and one-third cups flour, three-fourths cup nuts, 4 teaspoons baking powder, 2 squares Baker's chocolate, one-half teaspoon vanilla, one-eighth teaspoon salt. Cream butter then add 1 cup sugar and cream again. Beat yolks of eggs and add other cup of sugar then add to sugar and butter. Put in chocolate, then add a little milk and a little flour at a time. Add baking powder and salt in the flour, then the nuts and last the stiffly beaten whites of eggs. With the cake use marshmallow frosting.

—*Mrs. Jesse O'Neil.*

CIDER CAKE.—One cup sugar, one-half cup butter, 1 egg well beaten, large cup cider, 1 teaspoon soda. Flour sufficient to make it as thick as pound cake, 1 cup of raisins dredged in flour if desired.—*Harriet J. Culver.*

CREAM CAKE.—One cup cream, one cup sugar, $1\frac{1}{2}$ cups sifted flour, 1 teaspoon baking powder, whites of 4 eggs, one-half cup milk, flavoring. —*Miss Engleright.*

Nichols & Lathrop.

High Grade Neckwear for Men

Dresses Cleaned Like New . . . Parkade Cleaners

106

THE PHILALETHEAN COOK BOOK.

COCOANUT CAKE.—Cream 1½ cups sugar with ½ cup crisco or butter. Sift then measure 3 level cups cake flour; then sift in ½ teaspoon salt and 3 teaspoons baking powder. Take 1 cup cocoanut milk, or 1 cup milk, and stir this liquid and the flour alternately into the creamed sugar and crisco. Add 1 teaspoon vanilla and beat thoroughly. Then fold in lightly 3 stiffly beaten egg whites. Bake in two medium sized pans, and let cool before icing. Double recipe for three large layers. Cover one layer with icing, then sprinkle thickly with freshly grated cocoanut, place the other layer on top, and put icing over the entire cake. Then cover the whole with the cocoanut.

—C. Wilson.

DEVIL'S FOOD CAKE.—Beat to a cream one and one-half cups of sugar and one-half cup butter, add the yolks of 4 eggs, well beaten, one-half cup warm water in which one-half cake chocolate has been dissolved, 2 cups of flour in which one-half teaspoon soda has been sifted, one-half cup of sour milk with one-half teaspoon soda dissolved in it, then add the whites of 2 eggs beaten stiff.

—Mrs. C. L. Flower.

DEVIL'S FOOD CAKE—Cream 1 cup of light brown sugar with one-fourth cup butter and 1 egg, add one-fourth cup sour milk or cream, first dissolving in it 1 teaspoon soda, stir in 1 teaspoon vanilla, one and one-fourth cups sifted flour, and then 2 squares Baker's chocolate, dissolved in three-fourths cup boiling water. If sour cream is used instead of milk, use half the quantity of butter, bake in 2 layers or in loaf in moderate oven. Filling: Dissolve 1 square Baker's chocolate grated in dish, place in boiling water, whip whites of 2 eggs to stiff froth, pour one-half cup boiling water over 1 cup granulated sugar and cook until it hairs, turn melted sugar slowly into beaten eggs and whip until mixture is cool, add the melted chocolate and whip until a smooth frothy cream, then whip in one-half or 1 teaspoon vanilla. This will be sufficient for top and filling. —Mrs. C. R. Cheney.

Bicycles, Keys and Accessories. Barsch Motor Co.

Reinhold-Galloway Grocery Co.—The Richelieu Store

FEATHER CAKE.— $\frac{3}{4}$ cup butter, $1\frac{1}{4}$ cups sugar, $2\frac{1}{2}$ cups flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ cup water, 4 eggs. Sift flour once and then measure; add baking powder and sift three times; cream butter and sugar, then add the yolks, which have been beaten to a stiff froth, add half cup of the flour, then the water, then the rest of the flour, with the stiffly beaten whites alternately.

—*Mary Wilson.*

DEVIL'S FOOD CAKE.—One cup butter, 1 cup brown sugar, 1 cup white sugar, 1 cup sweet cream, one-half cup molasses, 4 cups flour, 4 eggs, white and yolks beaten separately, one-half cup grated chocolate, stirred into one-half cup boiling water, 1 teaspoon cream of tartar, one-half teaspoon soda, 1 teaspoon each of allspice, cloves, cinnamon, one-half nutmeg, 2 cups chopped raisins, one-fourth pound citron, 1 cup chopped nuts.

—*Mrs. E. L. Forte.*

DEVIL'S FOOD CAKE (Prize).— $\frac{1}{2}$ cup butter, 2 scant cups sugar (confectioners), 4 eggs separated, 2 squares unsweetened chocolate, 3 teaspoons baking powder, $2\frac{1}{2}$ cups flour (Swansdown), 1 cup milk, 1 teaspoon vanilla. Cream butter, add sugar, one cup gradually. Beat the yolks of eggs. Add to them the 2nd cup of sugar. Then combine the two mixtures. Melt chocolate when cold, add to the mixture. Sift flour, baking powder and salt; add alternately with milk to mixture, add flavoring. Then cut and fold in whites beaten until stiff. Give all a thorough beating. Put in a well greased and floured pan. Bake about three-fourths of an hour in a moderate oven.

—*Mrs. Carl B. Anderson.*

DATE CAKE.—2 pounds dates, 2 pounds English walnuts, (or 2 cups nut meats), 1 cup sugar, 1 cup flour, 4 eggs, 2 teaspoons baking powder, 2 teaspoonfuls vanilla. Sift flour and baking powder together, put over walnuts, then put sugar on dates and mix together. Beat eggs and vanilla and put over mixture. Stir until well mixed. Bake one hour.

—*Mrs. C. Hopper.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Call at American Barber Shop. Pinkstaff Bros., Props.

108

THE PHILALETHEAN COOK BOOK

FRUIT CAKE.—One pound brown sugar, 1 pound butter, 10 eggs, 2 pounds currants, 2 pounds raisins, 1 pound figs and dates (or 1 box raisins, figs and dates run through meat chopper) 1 teaspoon each kind of spice, 1 cup brandy, one-half cup cold coffee, 1 teaspoon soda (level), 1 cup chopped nuts (if desired), 4½ cups flour, Brandy may be omitted is preferred. —*Mrs. Fenlon.*

DARK CHOCOLATE CAKE.—One cup brown sugar, 2 rounded tablespoons of butter, one-half cup melted chocolate, two-thirds cup of milk, 2 level cups of flour, 1 teaspoon baking powder, 2 eggs beaten but not separately, one-half cup hot water with 1 teaspoon of soda, 1 teaspoon vanilla. Cream butter and sugar, add eggs, then milk, flour and baking powder, chocolate, vanilla and last the hot water and soda. Bake in extremely slow oven.

—*Grace Trippler.*

JELLY ROLL.—6 eggs, one and one-third cups of sugar, 1½ cups flour, ½ teaspoon baking powder, 1 tablespoon water. Beat yolks of eggs with sugar and water till foamy, then stir in about one-third of the beaten whites, then fold in the flour in which has been sifted the baking powder. Flavor and fold in the rest of the whites. Bake in flat pan, when done turn the cake out on a tea towel which has been previously wrung out of hot water. Spread the cake thickly with jelly, then roll and wrap in the tea towel. Serve while fresh. —*Mrs. C. Alderson.*

KLONDIKE CAKE.—1½ cups cane sugar, ½ cup of cold water, cook until it threads; 11 good sized eggs, whites should measure 1½ cups. ½ pint of Swansdown cake flour, 1 heaping teaspoonful of cream of tartar; sift flour and cream of tartar together four times. Beat the egg whites until they are dry and stiff, then pour the cooked sugar over them, beating them some ten minutes, then add 1 teaspoon of vanilla, then the flour and cream of tartar. Beat the yolks of nine eggs until they are lemon color, then add to the cake by folding them in. Bake the same as for Angel Food. —*Mrs. J. Simpson.*

THE UP-TO-DATE SHOE SHOP WHERE YOUR \$ BUYS THE
MOST. ALL WORK GUARANTEED. W. T. UTT, Prop.

Digitized by Google

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

109

FRUIT CAKE.—One pound butter, 1 dozen eggs, 2 pounds currants, 3 pounds raisins, 1 pound English walnuts chopped, 1 pound citron; 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon mace, 1 cup molasses, 1 teaspoon soda in a little boiling water, 1 quart browned flour, 1 pound brown sugar.

—*Mrs. T. C. Penaluna.*

FAVORIITE CAKE.—Sift thoroughly one cup sugar, 1½ cups of flour, 2 teaspoons baking powder, ½ teaspoon salt, add ½ cup Crisco, and work in same as pie crust. Beat 2 eggs and add gradually 1 cup of milk. Any desired flavoring. This cake may be served as a pudding or eaten with whipped cream. —*Mrs. H. W. Wolfing.*

LADY BALTIMORE CAKE.—Two-thirds cup butter, 2 cups sugar, 1 cup milk, one-half teaspoon vanilla, 3½ cups pastry flour, 2 teaspoons baking powder, whites of 6 eggs, cream the butter, add gradually the sugar, sifted, beating until very creamy. Sift the baking powder with the flour 3 times and add alternately with the milk. Add the vanilla, then cut and fold in the whites of the eggs which have been beaten very stiff and dry. Bake in 3 square shallow pans. Filling: Put 3 cups of sugar and 1 cup of water into a sauce pan, heat gradually to the boiling point and boil without stirring until syrup will thread from the spoon, pour syrup gradually on the beaten whites of 3 eggs and beat until the right consistency to spread. Flavor, then add 1 cup of chopped seeded raisins, 1 cup chopped nuts and 5 chopped figs. Put between layers and on the top and cover the top with icing. This is the cake which has been made so popular by Owen Wister's story.

—*Mrs. R. A. Nickell.*

PINEAPPLE CAKE.—2½ cups flour, 3 teaspoons baking powder, ½ cup butter, 1½ cups sugar, whites of 4 eggs, ¾ cup liquid (use juice from canned or fresh pineapple diluted one-half with water,) Filling: Beat ¼ cup grated pineapple and the white of 1 egg, adding 2 cups of powdered sugar.

—*Mrs. Laurant.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

MRS. A. W. KNOTT, HEMSTITCHING and PICOTING

1100 South First St.

Phone 216W.

110

THE PHILALETHEAN COOK BOOK

MAHOGANY CAKE.— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup shortening, 3 eggs, 2 squares of chocolate, $\frac{1}{2}$ cup sweet milk, 1 cup sour milk, 1 teaspoon soda, 2 cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla. Grate chocolate into sweet milk and cook until thick. Cream sugar and shortening, add egg yolks, then chocolate while hot. Dissolve soda in cup of sour milk and add vanilla. Sift in flour and salt. Beat egg whites stiff and fold in last. Bake in a very moderate oven.

—*Mrs. Wm. R. Bullock.*

MAHOGANY CAKE.—Beat together thoroughly four yolks of eggs, one-half cup butter and 2 cups sugar; grate one-half cup chocolate and put on stove with a little water and let dissolve, then add one cup of milk and stir in with the above with 3 cups of flour and 4 whites of eggs well beaten, stirred alternately with flour. One teaspoonful of soda dissolved in a little milk and add this last. Filling: Boil together 5 minutes, 1 cup of sugar with 6 tablespoons of milk or cream, then take off and beat until white. May be flavored if liked. *Mrs. Fred J. Meyer.*

NUT CAKE.—Three eggs, 1 cup sugar, one-half cup butter, creamed, 1 cup mlk, 2 teaspoons baking powder, 2 cups flour, 1 cup rolled walnut meats, put in whipped whites last.

—*Mrs. J. C. Redding.*

ONE EGG CAKE.—One egg beaten, butter size of egg, $1\frac{1}{2}$ cups sugar, cream all, one-half cup chocolate or cocoa, 1 cup boiling water, 1 cup sour milk or buttermilk, mix all, 1 teaspoon soda, 2 cups flour, flavor with vanilla, boiled frosting.

—*Mrs. Chas. Toncray.*

ORANGE CAKE.—Beat the whites of 3 and the yolks of 5 eggs separately, stir to a cream 2 cups of sugar and half cup of butter, then add the beaten eggs, one-half cup cold water, 2 and one-half cups flour and 2 level teaspoons baking powder, grated rind and all the juice of 1 orange except 1 tablespoon. Bake in two square tins, put together with the whites of 2 eggs saved from the cake, 1 tablespoon orange juice and 2 small cups of powdered sugar.

—*Mrs. Woodhouse.*

Bicycles, Keys and Accessories.

Barsch Motor Co.

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILAETHLEAN COOK BOOK

111

ORANGE CAKE.—Beat one egg very light, add one cup sugar and beat more, add one cup sweet milk and pinch of salt, add grated rind of half orange, 2 cups flour sifted with 2 teaspoons baking powder, 2 tablespoons melted butter, beat again and bake in two shallow tins. Filling: 1 cup sugar, juice of orange, grated rind of $\frac{1}{2}$ orange, juice of $\frac{1}{2}$ lemon, 1 cup boiling water, 1 teaspoon butter. Boil all together. Thicken with 2 level tablespoons cornstarch wet with two spoons of water. Boil until thick, spread on cake while warm and decorate with sliced oranges.

—Mrs. John Howell.

PORK CAKE.—One pound pork chopped fine, pour over this 1 pint boiling water, one-half pound figs, 1 pound raisins, one-fourth pound citron, 1 pound currants, 2 cups dark sugar, 1 cup baking molasses, 1 pound English walnuts. Mix together flour enough to make stiff, 1 tablespoon soda dissolved in a little hot water.

—Mrs. E. H. Price.

POTATO CAKE.—Two cups sugar, 1 cup butter, 1 cup sweet milk, one-half cake chocolate, 4 eggs, 1 cup chopped walnuts, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 cup mashed potatoes. —Mrs. R. L. Townsend.

SCRIPTURE CAKE—Four and one-half cups of First Kings 4:22; one and one-half cups Judges 5:25 (last clause); 2 cups Jeremiah 6:20; 2 cups of First Samuel 30:12; 2 cups of Nahum 3:12; 1 cup of Numbers 17:8; 2 tablespoons of First Samuel 14:25; season to taste of Second Chronicles 9:9; 6 of Jeremiah 17:11; a pinch of Leviticus 2:12, $\frac{1}{2}$ cup of Judges 4:19 (last clause); 2 teaspoons of Amos 4:5; follow Solomons prescription for making a good boy 23:14.

—Mrs. Geo. Smith.

SPICE CAKE.—Three eggs, 1 cup sugar, one-half cup sour milk, one-half teaspoon soda, one-half cup butter melted, one and one-half cups flour, one-half nutmeg, 1 teaspoon cinnamon, one-half teaspoon cloves.

—Mrs. Gilbert.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

USE PRIDE OF MONTROSE FLOUR

SPICE CAKE.—One-half cup butter, one-half cup sugar, 1 cup N. O. molasses, 1 cup cold water, 2 eggs, one-half teaspoon each cloves, allspice, cinnamon and a little nutmeg, 1 teaspoon soda, one-half teaspoon baking powder and about $2\frac{1}{2}$ cups flour. Bake in 3 layers. Put together with nut and date filling or raisin filling. Raisin filling: Stir together the well beaten whites of 2 eggs and 1 cup chopped raisins. Put $1\frac{1}{2}$ cups sugar to 3 tablespoons water. Let boil until it threads, do not stir. Pour upon the eggs and raisins, stirring and beating until well blended.

—*Mrs. A. J. Anderson.*

SPICE CAKE.—Four eggs, one-fourth cup butter, three-fourths cup milk, 1 teaspoon jelly, 1 cup sugar, 1 teaspoon baking powder, $1\frac{1}{2}$ teaspoons cinnamon, one-half teaspoon mace, 1 teaspoon cloves, one-half teaspoon allspice, one-half teaspoon vanilla, 1 cup currants.

—*Mrs. C. C. Dole.*

SPONGE CAKE.—Beat the yolks of four eggs together with 1 level cup of sugar and 2 tablespoonfuls of cold water, pinch of salt and any desired flavoring. Beat the whites of the four eggs until dry and add cream of tartar about the size of a garden pea, then mix together with the beaten yolks. Sift into this mixture 1 cup of flour and fold together until well blended. Bake in moderate oven about 30 minutes. —*Mrs. Eric Anderson.*

SPONGE CAKE.—6 eggs, $\frac{3}{4}$ cup sugar, 1 cup flour, juice and rind of 1 lemon. Separate eggs, beat yolks adding sugar gradually. Add rind and juice of lemon and sifted flour all at one time. Add stiffly beaten whites last, folding into the other mixture. Bake in slow oven from 45 minutes to 1 hour. —*Miss Ruth Beach.*

YEAST OF COFFEE CAKE.—Two cups yeast, $1\frac{1}{4}$ cups sugar, 2 eggs, 1 cup sour milk, 7 tablespoons lard, 1 tablespoon cinnamon, 1 tablespoon nutmeg, 1 teaspoon soda, one-half box raisins (flour them), mix flour until quite stiff.

—*Ada W. Johnson.*

Chas. Alderson—GATES HALF- TIRES
SOLE

Rainbow Garage
Phone M 101

SUNSHINE CAKE.—Whites of 7 eggs, yolks of 5 small eggs, 1 cup granulated sugar sifted, $\frac{1}{2}$ teaspoon orange extract, 1 cup cake flour, one-third teaspoonful cream of tartar, scant; a pinch of salt. Sift the flour 5 times, measure and set aside. Separate the eggs, putting the yolks in small bowl and the whites in mixing bowl; beat yolks very light; beat whites to a foam then add cream of tartar and whip until dry and stiff. Add sugar to the whites and carefully fold in, then yolks and fold in, then flavoring and lastly the flour folded in very lightly. Bake in ungreased angel food pan. When done invert the pan and do not remove until cool.

WHITE WEDDING CAKE.—1 cup of butter or substitute, 2 cups sweet milk; 6 egg whites; $1\frac{1}{2}$ cups shredded cocoanut, 1 teaspoon lemon extract, 1 teaspoon almond extract, 3 teaspoons baking powder, 2 cups of sugar, 1 cup candied pineapple, $3\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup chopped almonds, 1 cup chopped citron, 1 cup thick pear preserves, 1 level teaspoon salt, 1 teaspoon orange extract. Cream together the sugar and butter, add the milk, the extract, the grated cocoanut and the chopped nut meats. Dredge the fruits with part of the flour and add in the other part, sift baking powder and salt, then fold in the stiffly whipped egg whites. Bake in a loaf in a slow oven for about one hour, then in a hotter oven until done.

CHOICE WEDDING CAKE.—One pound butter, 10 eggs, 1 pound sugar, 1 pound flour, 1 teacup of molasses, 1 teaspoon soda, 3 wine glasses brandy, 2 heaping tablespoons of cinnamon, one-half teaspoon of cloves, 4 nutmegs, 4 pounds of raisins seeded and cut fine, one and one-half pounds currants, one-half pound citron. Weigh fruit after it is ready to put in. Flour dried but not brown, weigh after drying. Flour fruit with extract flour freely, use medium dark brown sugar. Mix butter and sugar and add yolks well beaten. Then a little flour, brandy, spice, molasses (with soda in), then the whites, then the rest of the flour, then the fruit, bake slowly for at least four hours.

—Mrs. Joe R. Brown.

THE UP-TO-DATE SHOE SHOP WHERE YOUR \$ BUYS THE
MOST. ALL WORK GUARANTEED. W. T. UTT, Prop.

Reinhold-Galloway Grocery Co.—The Richelieu Store

SOUR CREAM CAKE.—1 cup sugar; sour cream 1 cup; flour 2 cups; eggs, 2 beaten together; soda, 1 teaspoon dissolved in boiling water; baking powder 2 teaspoons sifted with flour; salt; mix. After baking spread with jelly and sift powdered sugar over the jelly, this instead of icing.
—*Mrs. B. Tobin.*

WHITE LAYER CAKE.—One cup sugar, one-half cup butter (creamed), 1 cup milk, a tablespoonful at a time, 2 cups flour sifted with two level teaspoons of baking powder, 2 eggs folded in. Bake in 3 layers.

—*Mrs. O. F. Merrill.*

WHITE CAKE—One cup sugar, whites of 4 eggs, one-half cup butter, one-half cup water, 1 rounding teaspoon baking powder, one-half cup corn starch, 2 cups flour, 1 teaspoon vanilla. Sift the flour once, then measure, add baking powder and sift 3 times. Cream butter and sugar, add well beaten whites, flavoring, then flour and water alternately and beat hard. Bake 40 minutes.

—*Mrs. Ed Davis.*

WHITE CAKE.—One-half cup butter, scant cup of sugar, 3 tablespoons sweet milk, 2 teaspoons baking powder, 2 cups sifted flour. Add 7 eggs beaten stiffly. Cream butter and sugar for 20 minutes, then dissolve baking powder in milk and add flour.
—*Mrs. F. H. Posey.*

WHITE LAYER CAKE.—One and one-half cups of sugar, creamed with one-half cup butter, 1 cup sweet milk, two and one-half cups flour, 2 small teaspoons baking powder sifted with the flour, whites of 4 eggs beaten stiff and put in last. Bake in layers with banana filling. Flavor with vanilla. Boiled frosting: 1 cup granulated sugar, one-third cup hot water, 1 egg white, one-sixth teaspoon cream tartar, 1 teaspoon flavoring. Boil sugar and water together without stirring till they form a thread. Beat white of the egg, add cream of tartar and pour hot syrup over them, beating while doing so. Add flavoring and beat till thick.
—*Mrs. Hugo Selig.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

THE DAILY ENTERPRISE HUSTLES The LOCAL NEWS

THE PHILALETHEAN COOK BOOK

115

WHITE CAKE.—Cream well $1\frac{1}{2}$ cups of cane sugar with a scant $\frac{1}{2}$ cup Crisco, add 1 cup of milk slowly, add $2\frac{1}{2}$ cups of Swansdown cake flour, measured before sifting; 1 scant teaspoonful each of lemon and vanilla, $\frac{1}{4}$ teaspoonful of salt, now add $\frac{1}{2}$ cup more of milk in which 3 rounding teaspoons of baking powder has been dissolved. The whites of 5 large or 6 small eggs beaten till dry, and folded in last.

—*Mrs. T. W. Tillery.*

VARIETY CAKE.— $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk, yolks of 4 eggs, whites of 3 eggs, 2 cups cake flour, 2 teaspoonfuls baking powder, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ cup chopped seeded raisins, $\frac{1}{2}$ teaspoonful nutmeg. Mix in usual order, omitting the spices; to one-third of the mixture add the spices and raisins; bake in three square shallow pans; put together in layers with plain icing, the dark layer in the center.

WHITE NUT CAKE.—Beat one-half cup butter to cream, gradually beat in the butter 1 large cup of sugar. Sift several times 2 cups flour and 2 level teaspoons baking powder. Add flour to butter and sugar. Then add three-fourths cup sweet milk, 1 cup chopped nuts dusted with flour, and the stiffly beaten whites of 4 eggs. Flavor with vanilla.

—*Mrs. Woodhouse.*

THE DAILY ENTERPRISE IS ENTIRELY RELIABLE

PUDDINGS

ALMOND PUDDING.—One egg and 2 yolks beaten to a cream, add one-half scant cup granulated sugar, set in boiling water and stir constantly while some one else pours in one scant cup Maderia wine. Heat it almost to boiling. Beat with egg beater till it thickens like custard. Serve at once, adding 1 teaspoon lemon unless a dry wine like sherry is used. Claret sauce: One cup water, one and one-half cups sugar. Make a thick syrup and when cold add one cup claret wine—2 cups claret can be used.

—*Mrs. Joe R. Brown.*

CHERRY DUMPLINGS.—Two eggs beaten together, one-half cup butter, one-half cup sugar, 1 cup sweet milk or water, one and one-half cups cherries, 3 teaspoons baking powder in 2 cups flour. Fill greased cups half full and steam three-fourths hour. Sauce: Two cups brown sugar, one-half cup butter creamed, one-half cup cream, yolks 2 eggs, flavoring: Put in double boiler and cook until a foamy cream, then add whites of 2 eggs, beaten lightly. —*Mrs. Allen Taylor, Delavan, Ill.*

HARD SAUCE.—One cup powdered sugar, one-half cup butter. Mix well into a cream and add two tablespoons of whiskey. —*Mrs. Joe R. Brown.*

LEMON SYRUP.—Boil 1 cup of sugar in 1 cup of water for five minutes, add lemon juice to flavor well and take from fire. —*Nelle Lee.*

APPLE PUDDING.—Cook until tender, enough apples to make one and one-half pint, sweeten and flavor with a dash of nutmeg, whip into it one well beaten egg and put into pudding pan. Cover with a thick shortcake dough and bake in moderate oven until brown. Serve with hard sauce. —*Mrs. Fred Schermerhorn.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

USE PRIDE OF MONTROSE FLOUR

ANGEL PUDDING.—Three eggs beaten light, 1 cup sugar, 1 tablespoon flour, 1 teaspoon baking powder, 1 cup chopped dates, 1 cup nuts. Put in well greased pan, and bake three-fourths hour in slow oven. Serve with whipped cream.

—*Mrs. W. P. Crose.*

BAVARIAN CREAM.—One package of Knox gelatine, one-half cup of cold water, 1 pint of grated pineapple, juice of 1 lemon, 1 cup sugar, 3 cups cream. Soften the gelatine in water. Scald pineapple with sugar, add gelatine and lemon juice. Set in ice water and stir until it begins to thicken. Then add whipped cream slowly. When chilled enough to hold its shape, turn into moulds.

—*Mrs. Jas. G. Brown.*

BANANA CREAM.—Peel and cut in small pieces 3 bananas, sprinkle with juice of one-half lemon and add one-half cup sugar. Let stand one-half hour in ice box. Add white of 1 egg not beaten and mash with wooden spoon and beat all till light and fluffy. Add 1 heaping teaspoon gelatine dissolved in water and 1 cup of whipped cream, 2 tablespoons of cocoanut may be added or 1 teaspoon of vanilla. Place on ice and serve with whipped cream.

—*Christine Strang.*

CHERRY PUDDING.—Two scant cups dried grated bread crumbs, 1 cup pecan meats, 1 cup stoned cherries, 1 cup sugar, a little grated lemon rind, one-half cup butter, 8 eggs; cream sugar and butter, add yolks of eggs, bread crumbs, cherries, nuts, lemon rind and whites of eggs; steam in a lightly covered buttered pan or pudding mould for 3 hours. Serve with a sauce made of the following: One cup sugar, 1 tablespoon flour, butter size of walnut, 2 cups boiling water, 1 cup cherry juice. Mix the butter, sugar and flour, pour over it boiling water and fruit juice. If desired, add a little nutmeg.

—*Alice Fetz Dollis.*

The Hurst Modern Rooms, . . . Hot and Cold Water
MRS. A. M. HURST, Proprietor.

MRS. A. W. KNOTT, HEMSTITCHING and PICOTING

1100 South First St.

Phone 216W.

118

THE PHILALETHEAN COOK BOOK

CHARLOTTE RUSSE.—Soak 2 tablespoons of Knox gelatine in one-half cup of cold water while you whip stiff 1 quart of cream, then fill cup of water and gelatine with hot water and stir until dissolved. Strain water and gelatine through wire sieve into whipped cream, stirring evenly and constantly, then add three-fourths cup powdered sugar and whites of three eggs, beaten stiff, flavor as you like and put on ice or in cold place and stir occasionally until it begins to thicken. Then pour in mould lined with lady fingers and stand away to harden.

—*Mrs. J. C. Bell.*

CHRISTMAS PLUM PUDDING.—One-half pound suet chopped fine, $\frac{1}{2}$ pound sugar, $\frac{1}{2}$ pound butter, one and one-fourth pound flour, 1 pound chopped seeded raisins, 1 pound currants, one-fourth pound citron shredded fine, yolks of 6 eggs, 7 whites beaten separately, one-fourth ounce cloves, one-fourth ounce cinnamon, 1 grated nutmeg, 1 cup milk. Cream the butter and sugar, then add the beaten yolks of eggs, beating all till smooth and light. Add milk, then the flour alternately with the beaten whites, then the spice and fruit last (dredge the fruit with flour), put in a pudding bag and boil there hours. Serve with hard sauce. Sauce: One-fourth pound butter beaten to a cream, add gradually 1 cup powdered sugar, 4 tablespoons boiling water added one at a time, beat for 5 minutes. Add the beaten white of 1 egg and a teaspoon of vanilla. Put in a serving dish and set in cool place.

—*Mrs. Ivy Goldsmith.*

CREAM SPONGE PUDDING.—Soak 1 tablespoon gelatine in one-half cup of milk, scald one-half cup milk in double boiler and pour over gelatine. Add 1 tablespoon sugar, whip one-half pint of cream and add 1 tablespoon sugar. Pour gelatine into cream, whip lightly, add the whites of 3 eggs well beaten, stir lightly. Pour into moulds and put in cool place.

—*Mrs. W. C. Blair.*

Bicycles, Keys and Accessories.

Barsch Motor Co.

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

119

ONE OF MY FAVORITE PUDDINGS.—(Corn Starch).—Scald 1 quart of milk in double boiler, then stir into it one-half cup of corn starch that has been mixed to a paste with cold milk and one-half teaspoon salt. Cook for 15 minutes stirring constantly until perfectly smooth. Add the yolks of 4 eggs, beaten with one-half cup of sugar, cook for five minutes, then turn into buttered pudding dish, bake 20 minutes. Remove from the oven. Cover the top with a layer of jelly or jam and cover that with meringue. Return to the oven and brown slowly. Serve hot or cold, with or without whipped cream. This makes an inexpensive but very delicious pudding.

—*Mrs. A. C. Dutcher.*

CUP CUSTARD.—Beat 4 eggs lightly, add one-half cup granulated sugar, 1 quart of milk, one-eighth nutmeg grated, stir until the sugar is dissolved. Put the custard into 5 custard cups. Stand in pan of boiling water, then put the pan in oven. Bake until the custards are set, that is, firm in center. No longer or they will become watery. When done stand away until cold. Serve in cups.

—*Mrs. E. L. Osborn.*

FIG PUDDING.—Fifteen soda crackers rolled fine, one-half pound figs chopped fine, 1 cup dates chopped fine, 1 cup suet chopped fine, 1 cup white sugar, 1 cup sour milk, 2 eggs beaten light, 2 tablespoons brandy, one-half nutmeg, grated, one-half teaspoon soda dissolved in a little warm water. Mix and strain constantly for four to six hours. Serve with hot or cold hard sauce.

—*Mrs. J. C. Bell.*

DEVONSHIRE OR CLOTTED CREAM.—Let stand 2 or 4 quarts of fresh milk 12 hours in cool place. Then place sauce pan and milk on stove, watch close until the boiling point, remove when cold, skim off cream. This is the original recipe for Devonshire used over plum pudding

—*Mrs. H. J. Cornish.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Digitized by Google

To Buy, Sell or Trade see Christianson and Simmons

DATE PUDDING.—Date pudding serves 8 people: 3 eggs beaten separately, 1 scant cup sugar, 1 tablespoon of flour, 1 teaspoon of vanilla, 1 cup nut meats either walnuts or pecans, 1 cup of chopped dates and add a little water (3 teaspoons), bake 20 minutes or steam. Serve with whipped cream. Very good.

—*Lulubel O. Furstenfelt.*

FRENCH SAUCE—One coffee cup sugar, one-fourth pound butter. Beat together until very light, then add 1 egg beaten stiff. Stir in one glass of sherry wine or 1 teaspoon vanilla. Set over teakettle and let melt, stirring occasionally until it is smooth and thick as cream

—*Mrs. Joe R. Brown.*

GRAHAM CRACKER PUDDING.—One dozen graham crackers, 1 full pint milk, butter size of half egg, one-half cup sugar, 1 egg, 1 teaspoon cinnamon or nutmeg. Bake in double boiler three-fourths hour. Add fruit as desired. Sauce: One tablespoon butter, 1 cup pulverized sugar, flavor to taste. —*Mrs. Sophie E. Brown.*

GRAHAM FRUIT PUDDING.—One and one-half cups graham flour, one-half cup molasses, one-fourth cup melted butter, one-half cup sweet milk, 1 cup raisins, 1 egg, small teaspoon soda, 1 small teaspoon cloves, 1 small teaspoon cinnamon, one-fourth nutmeg, a little salt. Steam two and one-half hours and serve with sauce. Sauce: Small cup sugar, small teaspoon flour, butter size of an egg, juice of one-half lemon, 1 egg, a little nutmeg. Work well together and pour on 1 cup boiling water. Boil a few minutes. —*Mrs. C. E. Adams.*

HOKY-POKY.—One cup of ground dates, 1 cup of ground nuts, 1 cup of sugar, 1 tablespoon flour, 1 tablespoon baking powder, pinch of salt, 3 eggs lightly beaten. Bake 20 minutes. Serve with whipped cream.

—*Stella Claybaugh.*

THE ENTERPRISE JOB SHOP PRINTED THIS BOOK

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILAETHLEAN COOK BOOK

121

HEAVEN'S FOOD.—One can pineapple, one-half pound marshmallows, one-fourth pound English walnuts chopped fine, 1 pint of cream. Whip cream until very light and sweeten to taste. Cut pineapples fine and quarter marshmallows, chop nuts and add to whipped cream. Do not use juice of pineapple. This will serve 8 or 10 people.

—*Mrs. Ed Sherman.*

INDIAN PUDDING.—Wet 6 tablespoons corn meal with enough milk to moisten, add to 1 cup of hot milk and cook until it thickens, then add 1 cup molasses, 1 quart of milk, salt to taste, cinnamon or ginger. Pour into a buttered dish and bake three hours in moderate oven, stirring frequently. It should be like a rich custard when done.

—*Mrs. Woodhouse.*

NUT PUDDING.—Two eggs, one-half cup of sugar, 1 cup sweet milk, one-half cup of melted butter, 1 good pint of sifted flour, 2 teaspoons baking powder, one-half teaspoon of salt, one and one-half cups chopped nuts dredged in a little flour. Steam three hours. Serve with egg sauce.

—*Mrs. J. F. Wilson.*

NUT DATE PUDDING.—Cut one-half pound English walnuts and one-half pound dates into small pieces and mix with 1 cup of dried bread crumbs and one-half pound pulverized sugar. To this add the yolks of 3 eggs and beat until light, then fold in the stiffly beaten whites. Pour the mixture into a buttered pudding dish and bake in a moderate oven for 15 minutes. Serve with whipped cream or snow flake sauce, which is prepared as follows: Cream one-half pound butter and one pound of pulverized sugar thoroughly, add gradually while beating constantly 1 cup of rich cream. This is necessary in order to make a mixture of proper consistency. Flavor to taste and place on ice before using.

—*Mrs. S. I. Shafer.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

122

THE PHILALETHEAN COOK BOOK

ORANGE PUDDING.—Three tablespoons of corn starch, yolks of 2 eggs, 2 cups sugar, 3 cups water, juice of 2 oranges, juice of 1 lemon and a little grated rind, small lump of butter, mix well and let come to boil. Beat whites of 2 eggs and 2 tablespoons of sugar and spread over top. Set in the oven a few minutes to give top a delicate brown color. Serve cold. This will serve 8 or 10 people.

—*Mrs. Helen C. Monell.*

ORANGE PUDDING.—Place in bottom of pudding dish 3 oranges thinly sliced, sprinkle with sugar. To 1 quart of milk add 3 eggs, 1 tablespoon corn starch (4 eggs if used without starch), 3 tablespoons sugar, and cook until thick. Pour over oranges. Make a frosting of 2 whites of eggs, place on top and brown over slightly.

—*Mrs. Furstenfelt.*

PRUNE PUDDING.—Prunes enough for large dish, cook until tender, remove seeds and cut in small pieces, sweeten to suit taste, add the beaten whites of 2 eggs and a cup of English walnuts, bake about eight minutes, serve with whipped cream. —*Mrs. T. L. Cheatum.*

PRUNE PUDDING.—Beat yolks of 2 eggs with one-half cup of sugar until light, add 1 tablespoon of softened butter and 1 gill of milk, sift 1 cup of flour and 1 teaspoon of baking powder and stir in it, then put in well beaten whites and 1 cup of prunes soaked over night with stones removed and chopped. Steam two hours, allowing room for swelling. —*Mrs. W. E. Smith.*

PRUNE PUDDING.—One pound of prunes stewed in as little water as possible and cut into small pieces after removing pits, 2 tablespoons of sugar, 3 eggs beaten stiff. Mix the prunes, sugar and eggs thoroughly and bake 20 minutes. Serve cold with 1 cup of whipped cream spread over the top. This will serve 8 persons.

—*Mrs. Helen C. Monell.*

THE UP-TO-DATE SHOE SHOP WHERE YOUR \$ BUYS THE
MOST. ALL WORK GUARANTEED. W. T. UTT, Prop.

and ICES. Pasteurized Milk and Cream Phone M25

THE PHILALETHEAN COOK BOOK

123

MAPLE SAUCE.—Three-fourths cup of maple syrup, one-half cup whipped cream, 2 yolks of eggs. Beat the yolks until thick, add maple syrup and cook until it thickens. Do not allow it to boil. Remove from the fire, add the whipped cream, chill and serve.

—*Mrs. Abe Fauber.*

SAUCE FOR SUET PUDDING.—Cream together 1 cup sugar and one-half cup butter, add 1 teaspoon cinnamon and a well beaten egg, boil 1 cup milk and turn over mixture slowly, stirring all the time. This will cook the egg smoothly.

—*Mrs. Tripler.*

PRUNE WHIP.—One pound prunes cooked tender and pressed through colander to remove seeds, one-half cup sugar, add one-fourth box gelatine and place in ice box, stirring frequently. When thick add 1 cup whipped cream and one-half cup of chopped walnuts, 1 teaspoon vanilla. Place on ice and serve with whipped cream.

—*Christine Strang.*

RAISIN PUFFS.—Two tablespoons sugar, 2 tablespoons melted butter, 2 eggs, 1 cup water, 1 cup raisins or nuts chopped fine or one-half cup of each, 2 cups flour, 3 teaspoons baking powder. Steam one-half hour in buttered cups. Sauce: One cup sugar, 2 tablespoons butter, cream thoroughly, 1 tablespoon flour or corn starch, 1 cup of boiling water. Flavor to taste. —*Mrs. R. G. Trotter*

RICE PUDDING.—Boil 1 cup of rice, to which a teaspoon of salt has been added, until soft. Put into strainer and pour cold water through until it separates. Mix in 1 can of shredded pineapple, two-thirds cup of sugar, 1 tablespoon of gelatine, which has been dissolved in water, 1 cup of cream whipped and set on ice. Serve with whipped cream. Wash rice twice in plenty of cold water, then pour on boiling water and cook thoroughly.

—*Christine Strang.*

Chas. Alderson—GATES

HALF-
SOLE

TIRES

Rainbow Garage
Phone M 101

THE DAILY ENTERPRISE — THE BEST NEWSPAPER.

124

THE PHILALETHEAN COOK BOOK

SNOW PUDDING.—One cup boiling water, 2 tablespoons flour, 1 small cup sugar. Mix all and boil till clear and smooth, but let cool thoroughly. When cool add to this juice of 1 lemon and white of 1 egg beaten to a stiff froth. Beat all thoroughly. Custard to pour over above, but do not pour over until ready to serve, to yolk of one egg add 1 cup of milk, one-half cup of sugar and 1 teaspoon flour, boil and beat while boiling till smooth and creamy, flavor with vanilla. —*Mrs A. W. Knott.*

SNOW PUDDING.—Whites of 3 eggs, 3 tablespoons corn starch, dissolve in cold water, pinch of salt, 1 tablespoon sugar. Pour on corn starch and sugar, 1 pint of boiling water, cook until a pearly white. Put in the whites of eggs whipped and don't let the eggs cook. Sauce: Yolks of 3 eggs, 1 cup milk, one-half cup sugar, flavor to taste. Serve cold. —*Mrs. I. H. Gibson.*

SPANISH CREAM.—Dissolve one-fourth box gelatine in three-fourths quart milk for 1 hour, then put on stove and when boiling stir in yolks of 3 eggs beaten with three-fourths cup of sugar. When it is boiling hot remove from the fire and stir in whites of 3 eggs well beaten. Flavor to taste, pour in mould and serve cold with whipped cream. —*Lulubel Furstenfelt.*

SUMMER DESSERT.—One small can pineapple, 1 small angel food cake. Cut pineapple and cake into discs, 1 cup cream whipped with powdered sugar added and one-fourths pound walnut meats. Mix pineapple, cake and nuts, saving some of nuts as garnish. Use enough pineapple juice to moisten cake. Add cream just before serving. Mix well and serve cold. —*Mabel Lucas Holland.*

SUET PUDDING.—One cup of suet, 1 cup chopped nuts, 1 cup raisins, 1 cup molasses, 1 cup milk, two and one-half cups flour, one and one-half teaspoons baking powder. Steam three hours. —*Mrs. F. D. Catlin.*

Use Stationery Properly Printed by The ENTERPRISE

SUET PUDDING.—Three cups flour, 1 cup of suet chopped, 1 cup milk, one and one-half cups raisins; one-half cup molasses, 1 teaspoon baking powder, 1 teaspoon cloves, cinnamon and nutmeg. Steam three hours. Sauce: 4 eggs beaten well, one and one-half cups sugar, one-half cup butter, 1 tablespoon of port wine.

—*Mrs. W. E. Smith.*

SUET PUDDING.—One-half cup of suet, one-half cup molasses, one-half cup sweet milk, 1 cup raisins, 1 cup currants, 1 egg, one and one-fourth cups flour, one-half teaspoon soda, one-half teaspoon ginger and cinnamon, one-fourth teaspoon each of allspice and nutmeg, a little citron and nuts. Steam two and one-half hours in a closed vessel.

—*Mrs. J. W. Tripler.*

RICE PUDDING.—One quart milk, one-half cup rice well washed, one-third cup sugar, nutmeg to taste. Butter the pan quite freely especially about the upper edge to prevent boiling over. The more butter the better the pudding. Bake from one to two hours or until thick and well done.

—*Grace Smith.*

STRAWBERRY SHORTCAKE.—One quart flour, 2 teaspoons Price's baking powder, one-half teaspoon salt, 2 teaspoons sugar may be added if you like. Mix together and rub in 2 heaping tablespoons butter, add 1 egg well beaten. Mix to a rather soft dough with sweet milk. Divide in two parts. Roll first half and spread with melted butter, then second half, and lay on first half and bake. When cool separate and lay in berries and sugar.

—*Mr. Ray Brattain.*

TRILBY PUDDING.—One pint whipped cream, one-half pound marshmallows cut fine with scissors, 1 small bottle of Maraschino cherries, 1 cup nuts. Mix all together and serve with dainty cakes. This portion will serve 12.

—*Mrs. Maybel Jordan.*

BUSY BEE HOME MADE CANDIES—As good as they

126

THE PHILALETHEAN COOK BOOK

SUET PUDDING.—One cup of suet, one and one-half cups sweet milk, 1 cup seeded raisins, one and one-half teaspoon baking powder, one and one-half cups molasses, 2 cups of flour, spice to taste. Steam one and one-half hours. Sauce: Three eggs beaten light, one and one-fourth cups sugar, small piece of butter and flavoring. Cook to consistency of custard. —*Emma Full.*

SUET PUDDING.—One cup suet chopped fine, 1 cup sweet milk, 2 cups seeded raisins, 1 cup molasses, 2 cups flour, 1 cup currants, one-fourth cup each citron, lemon and orange peel, one-fourth cup nut meats chopped fine, 1 teaspoon each soda, cloves, cinnamon and nutmeg. Steam two hours in one pound cans.

—*Mrs. Ella E. Wallace.*

YULE PLUM PUDDING.—Mix one cup finely chopped beef suet, 2 cups bread crumbs, 1 heaping cup brown sugar, 1 cup seeded raisins, 1 cup currants, 1 cup nut meats, one-half cup of citron, 1 teaspoon of salt, 1 teaspoon cloves, 1 teaspoon cinnamon, one-half grated nutmeg. Add four well beaten eggs, 1 cup of milk and 1 cup flour sifted with 2 teaspoons baking powder. Steam four hours. Just before sending to the table hollow a slight cavity in the top and pile with whipped cream. Garnish with candied cherries or stewed prunes from which the pits have been removed and replaced with a blanched almond. Roll the stuffed prunes in powdered sugar.

—*Mrs. Harriet D. Collins.*

APPLE SAUCE TAPIOCA PUDDING.—Pearl or granulated tapioca, 4 tablespoons; boiling water, 1 pint; sugar, one-half cup; salt, few grains; apple and left over sauce. Soak tapioca over night in one cup of water, cold. Slice 1 apple and cook with tapioca, sugar and salt till tapioca is translucent. Let cool. Serve with tablespoon or less of applesauce on top of each helping and spice with cinnamon.

—*Mrs. E. E. Mahannah.*

The Hurst Modern Rooms, . . . Hot and Cold Water
MRS. A. M. HURST, Proprietor.

SUET PUDDING.—1 cup chopped suet, 1 cup molasses, 1 cup sweet milk, 1 cup chopped raisins, 1 teaspoon soda, two and one-half cups flour. Steam 3 hours.

—*Mrs. Howard Smith.*

TAPIOCA FLOAT.—One scant quart milk boiled with 2 tablespoons pearl tapioca (soaked) about one-half cup sugar, put all into double boiler. When tapioca rises to top of custard clear add the beaten yolks of 2 eggs and 1 or 2 teaspoons corn starch dissolved in milk to make the desired thickness. When cold add 1 teaspoon vanilla, put into dish and add the beaten whites of the egg, to which have been added about 3 tablespoons of sugar.

—*Mrs. Jesse Starns.*

GRAPE NUT PUDDING.—One well beaten egg, 2 tablespoons sugar, 2 tablespoons grape nuts, one-half cup cake crumbs, a little nutmeg, pinch of salt, 2 cups sweet milk. Bake in moderate oven 20 or 30 minutes. Serve with cream or fruit syrup. —*Mrs. E. E. Frasier.*

SPANISH CREAM.—Soak 1 envelope Knox gelatine in 1 quart milk 10 minutes. Put over fire and stir until dissolved. Add yolks of 3 eggs and 4 tablespoons sugar well beaten. Cook in double boiler until it thickens. Remove from fire and add 4 tablespoons sugar, then the whites of 3 eggs beaten stiff; mix thoroughly, flavor with 1 teaspoon vanilla, turn in mould to cool. Serve with whipped cream. —*Verna Belle Davis.*

HUNTINGTON PUDDING.—Soak 2 cups bread crumbs in 4 cups hot milk 30 minutes, melt 2 squares of Bakers unsweetened chocolate, add one-third cup sugar and enough milk to the chocolate to make it of the consistency to pour. To the first mixture add one-third cup sugar, one-fourth teaspoon salt, 2 eggs slightly beaten. Add chocolate and turn into buttered dish. Bake one hour. Serve with hard sauce. —*Alice M. Frasier.*

We Reline Coats Parkade Cleaners

128

THE PHILALETHEAN COOK BOOK

COTTAGE PUDDING.—One-fourth cup butter, one-half cup sugar, 1 egg well beaten, 1 cup milk, 2 cups flour, 2½ level teaspoons baking powder, one-half teaspoon salt, flavor to taste, bake in moderate oven. Buttermilk makes a better cake than sweet milk and when used add one-half teaspoon soda and one-fourth teaspoon cream of tartar. Serve with fig sauce. Fig filling; Soak 25 cents worth cooking figs over night, cook until tender. Put through grinder, add 1 cup sugar, cook 15 or 20 minutes. Set to cool.

—*Mrs. Grace Johnson ,Ordway.*

TAPIOCA AND FRUIT PUDDING. — One-half package minute tapioca, cooked in double boiler with water till clear and of the consistency of jelly, add one-half cup of sugar and 1 cup canned or fresh fruit, such as apples, plums, figs or peaches. Serve cold with cream.

—*Mrs. J. M. Luney.*

MACAROON PUDDING.—3 or 4 eggs, 2 cups of sugar, 1 tablespoon of Knox gelatine heaping, 1 pint of milk. Heat milk to boiling point, add beaten yolks, sugar and gelatine, boil 3 minutes, cool, then add to beaten egg whites. Place macaroons and above mixture in a pan to harden, square cornered pan is best and it should be about an inch thick. It may be made the day before using.

SCOTTISH MACAROONS.—2 eggs, one-half cup of sugar, 1 cup of rolled oats ground in food chopper, one-third cup cream of wheat or very fine bread crumbs, one-third teaspoon salt, 1 teaspoon baking powder, two-thirds tablespoon melted butter, one-third cup shredded cocoanut, flavoring. Beat eggs, add sugar gradually, add remaining ingredients, drop by spoonfuls an inch apart. Bake in moderate oven. These may be made several days before using for liquid soaks them.

—*Miss Elva Bixler, Owensville, Ind. (By Mrs. Archer.)*

NICHOLS & LATHROP THE MEN'S STORE

Read The Daily Enterprise to Know What's Going On

THE PHILALETHEAN COOK BOOK

129

ICE CREAM AND ICES

BISQUE.—One pint whipping cream, one-half cup pulverized sugar, 2 eggs, one-half cup of nuts, one-fourth cup of Maraschino cherries. Whip cream stiff and add the sugar. After beating the whites of the eggs stiff, drop the yolks in and beat a little more, then add the cream, then nuts and cherries and one-half teaspoon vanilla. Put in freezer, stir occasionally at first to keep from going to bottom .

—*Edith H. Benton.*

CARAMEL ICE CREAM.—One pint of milk, 1 quart of cream, 2 cups sugar, 2 eggs, one-third cup of flour. Break eggs into sugar and flour, heat milk in double boiler. Beat together the flour, eggs and 1 cup of sugar, stir into boiling milk, cook 20 minutes, stirring often. Put 1 cup of sugar into a frying pan and stir over fire until it turns liquid and begins to smoke. Then pour into cooking mixture. At end of cooking take from the fire, beat in the cream. When cold strain into freezer.

—*Miss Harter.*

RED RASPBERRY SHERBET.—One quart raspberries, 1 cup sugar, 1½ pints water, juice of 1 large lemon, 1 tablespoon gelatine soaked in cold water, then dissolved in one-half pint boiling water. Mash berries and sugar together, let stand 2 hours then add one pint water to berries and strain. To this juice add gelatine and freeze.

—*Rose A. E. Smith.*

COFFEE FRAPPE.—Mix 4 tablespoons of fine ground coffee with 1 quart boiling water and one-half cup of sugar, cover and let stand on stove 15 minutes, strain and cool. Then add the stiffly beaten white of 1 egg and 1 pint of cream whipped very stiff, freeze a little, serve in small glasses with whipped cream on top.

—*Dr. Christy.*

To Get It Nicely Printed — Take It To The Enterprise

Digitized by Google

FROZEN PUDDING.—One quart of milk, 4 eggs, 1 cup sugar, one-fourth pound figs, one-fourth to one-half pound English walnuts, one-half level teaspoon granulated gelatine, 1 tablespoon vanilla, 4 tablespoons lemon juice, one-fourth teaspoon salt. Soak gelatine in milk and make boiled custard of milk and eggs and add to it the gelatine. Then strain, add chopped figs and nuts while hot. When cool flavor and freeze.

—*Mabell Lucas.*

YULETIDE PUNCH—Boil 2 quarts water, 2 pounds sugar and the juice of 1 can pineapple to a syrup, add the grated rind of 1 orange, the juice of 3 oranges, the grated rind of 2 lemons, juice of 6 lemons, 1 pint of grape juice, 1 quart water. Freeze and serve from punch bowl.

—*Mrs. Grandin.*

COFFEE ICE CREAM.—One quart cream, one-half pound sugar, 3 ounces Java coffee. Put the coffee in a double boiler with 1 pint of cream and steep for 10 minutes, strain through a fine muslin, add the sugar and cream and when cold freeze.

ICE CREAM SECRETS.—In making ice cream and sherbets whip the cream. It will take less cream and make it much richer and quite fluffy. Use plenty of salt in freezing and start it with a little hot water. Delicious ice cream is made from the canned fruits, putting them through the ricer and using a little whipped cream and sugar. In making ice cream with acid juices, mix with cream before putting in freezer. It may curdle but the freezing will take it out.

—*Mrs. Greene.*

FROZEN CHOCOLATE FUDGE.—Beat 8 eggs, add 2 gallons cream, cook to boil. One pint sherry wine, 1 ounce allspice, 3 ounces Maraschino cordial, 4 pounds sugar, chopped pecans to suit, flavor vanilla and freeze.

—*F. W. SPALDING.*

FRUIT, POTATOES, ONIONS. Phone 246; Res. 372J

THE PHILALETHEAN COOK BOOK

131

CHOCOLATE SAUCE FOR ICE CREAM—One cup shaved chocolate, 1 cup cream, 2 cups sugar. Boil together 20 minutes, flavor with vanilla after taking from fire.

—*Mrs. T. F. Neely.*

PINEAPPLE BAVARIAN CREAM.—One-half envelope Knox gelatine, $\frac{1}{4}$ cup cold water, 1 tablespoon lemon juice, 1 pint (small can) pineapple, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups heavy cream. Soak gelatine 5 minutes in the cold water, then set vessel in hot water until dissolved. Add pineapple, sugar and lemon juice, set in cold water until it begins to thicken, then fold in stiffly beaten cream. Note—One-half tablet furnished with gelatine may be used to color it a light pink and a little whipped cream put on top of each serving. Strawberries may be used instead of pineapple. —*Mrs. R. W. Wilson.*

FROZEN PUDDING.—One quart milk, 1 quart cream, one-half cup of flour, 2 cups of sugar, 3 eggs, 2 tablespoons gelatine, 1 tablespoon vanilla, three-fourths pounds candied fruit, cut fine, one-half pound nuts chopped. Stir the flour smooth with a little milk, then stir it into boiling milk and let cook 20 minutes, add sugar and beaten eggs, add the gelatine which has been dissolved in a little cold water, stir until smooth, remove from fire, add cream and flavoring and cool, then freeze and when partly frozen add the fruit and then finish freezing. If desired a pink add one-half glass of raspberry jelly. —*Lily Hunter.*

FRUIT ICE CREAM.—Three oranges, 3 lemons, 3 bananas, one-half can of apricots, 3 cups of sugar, 3 cups of cold water. Take the bananas, apricots, juice of the oranges and lemons and crush through a strainer, adding the water a little at a time as you need it to help run the fruit through, add the sugar and one-half cup to 1 pint of cream if you have it. —*Stella Claybaugh.*

Nichols & Lathrop.

High Grade Neckwear for Men

Digitized by Google

FROZEN WATER MELON.—The frozen water melon is made by scraping large spoonfuls from a very ripe melon, picking the seeds out and sugaring. These are laid in a freezer and a little sherry wine is added; it is then packed in salt and ice for five hours before serving.

—*Mrs. Joe Brown.*

FRUIT SHERBET.—One cup of currant juice, raspberry and pineapple, one-half cup lemon juice. Use as much water as fruit juice and add enough pulverized sugar to sweeten. Freeze the same as ice cream.

—*Mrs. R. O. Byam,*

LEMON ICE.—Juice of 2 lemons, 2 cups of sugar, one-fourth teaspoon of vanilla. Heat lemon juice and sugar together, when chilled put in 1 quart of milk, season with vanilla. Freeze to consistency of snow and add 1 pint of cream whipped. —*Mrs. W. O. Redding.*

LEMON SHERBET.—One quart of new milk, one-half pint of cream, juice of 3 lemons, 1 pint of sugar, beat the sugar and lemons until light and let stand 15 minutes. Then put milk and cream into the freezer and chill, then add lemon and sugar and freeze. —*Mrs. A. Fauber.*

MAPLE BISQUE.—Beat 4 eggs thoroughly without separating, add one cup of maple syrup, place on stove and stir until eggs thicken the syrup. Place the hot mixture in a pan of water and beat until cool. Add 1 pint of cream and beat again thoroughly. Place in freezer and pack and let stand four hours. —*Edith Bishop.*

PEACH PUREE.—Press the peaches through seive and measure. To each pint allow 1 pint of water, one-fourth teaspoon bitter almond extract and the juice of 1 lemon. Bring to boiling point, add 1 tablespoon arrow-root that has been moistened in one-half cup cold water. Stir and boil a moment. Serve when very cold in sherbet cups and chipped ice. —*Selected.*

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

133.

MAPLE PARFAIT.—Beat the yolks of 4 eggs, add three-fourths cupful of maple syrup, cook in a double boiler until it cleaves from a knife. When cold beat thoroughly until light, then add one pint of cream that has been whipped stiff. Turn into a mold and pack in ice and salt for 3 hours.

—*Mrs. D. L. Bunten.*

MAPLE PARFAIT.—Four eggs, 1 cup hot maple syrup, 1 pint thick cream, beat eggs slightly and pour slowly on maple syrup. Cool and add cream beaten until stiff. Mould, pack in salt and ice and let stand three hours.

—*Alpha Holte.*

MILK SHERBET.—Three cups sugar, 2 quarts milk, 1 pint orange and lemon juice mixed (usually 4 oranges and 2 lemons), wait until sherbet begins to freeze before adding juice.

—*Mrs. Eva Taylor, Dalavan, Ill.*

PINEAPPLE MOUSSE.—Shred or grate 1 good sized pineapple, add to it 1 pound sugar and juice of 1 lemon. Stir constantly until sugar is dissolved, cover one-third box of gelatine with one-half cup cold water, soak 15 minutes and strain it into pineapple. Stir well. Add the whip from 1 quart cream, turn into mould and pack in salt and ice for 2 hours.

—*Dr. Christie.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

CANNING

TO CAN BEEF.—Use only fresh beef. Cut off bones, pack in sterilized jars, add one level teaspoon salt to each quart beef, then fill the jar with water, rinse cap and place on jar with clamp. Place jars in boiler on a rack and fill boiler to the neck of jar with cold water. Bring water to a boil and boil 4 hours and seal.

—*Mrs. J. E. Carkhuff.*

TO CAN SWEET CORN.—Cut from cob and to ten pints of corn mix one cup of sugar and one pint of salt. Mix all together and let stand over night, put on the stove in the morning and let come to the boiling point and can and seal while hot. Do not put any water in it.

—*Mrs. W. F. Perkins.*

CANNED BEEF AND PORK.—Be Sure That It Is Fresh.—Cut meat in sizes to fit jar. Pack close in jars, add one teaspoon of salt to quart can. Put in boiler on rack, fill with water up to rim of jar. Boil hard for four hours.

—*Mrs. A. Riley.*

STRING BEANS.—String and cut beans in inch pieces. Pack in jars, add one teaspoon of salt to quart; fill jar with cold water. Put in boiler on rack, cover with water up to rim. These recipes are for Mason jars. New rubbers must be used. Lids put on tight then turn back one-eighth to allow steam to escape. After removing from boiler screw tight at once.

—*Mrs. A. Riley.*

TO CAN ASPARAGUS.—Wash, remove woody ends, cut to fit jar and tie in budles. Blanch tough ends four minutes, tip ends two minutes. Remove string before packing in jar and if whole stalks are used pack with the tips up. Put jars in boiler of warm water with covers screwed on loosely. Bring to boiling point and boil one and a half hours.

—*Mrs. Thomas Simmons.*

Nichols & Lathrop. Clothing, Shoes and Furnishings

STEAM CANNING.—For raspberries, strawberries, sweet cherries, peaches, pears, dewberries, or any small fruit.

Take one cup sugar to one quart water. Bring to boil. Have quart jars sterilized, wash fruit, drain well and pack jars full of fruit, then fill with boiling sweetened water. Screw lid with new rubbers tight, place jars in tub or any vessel large enough to hold. Pour boiling water half way to top of jars, cover well with three or four thicknesses of blanket and let set twenty-four hours.

—*Mrs. J. H. Simpson.*

STEAMED CARROT PUDDING CANNED.—Three cups grated carrots, three-fourths cups suet, one-half cup sugar, one-half cup currants, one-fourth cup raisins, three-fourths cup flour, one-half teaspoon salt, one teaspoon baking powder, one teaspoonful ground cinnamon, one-half teaspoonful ground nutmeg, one-half teaspoonful ground cloves. Fill Mason jars within two inches of top and steam with lids just covering for two hours. Then clamp lids and set away. Before serving place in hot water and let come to a boil. It will heat through in twenty minutes. Serve with hard sauce.

—*Mrs. Ross C. McCafferty.*

CANNED CORN.—Cook corn on cob until tender, put in cold water. Cut from cob and to nine cups corn add one cup salt and two cups water. Boil ten minutes and seal. When opened wash through one or two waters and boil. Drain and season with cream.

—*Mrs. J. Guy Baily.*

CANNED SQUASH.—Wash squash, cut in halves, remove seeds and place squash in oven until thoroughly done. Scrape out squash and pack into jars, put on rubbers and lids. Put in boiler with water the same temperature as squash and boil three hours. Take out and see that lids are tight.

—*Mrs. E. R. Hartman.*

Bicycles, Keys and Accessories. Barsch Motor Co.

Reinhold-Galloway Grocery Co.—The Richelieu Store

136

THE PHILAETHEAN COOK BOOK

CANNED PORK AND BEANS.—Cook pork and beans together in usual manner until done. Into jars that have been thoroughly sterilized place first beans and then a liberal amount of pork until the jar is filled. Place rubbers on the jar but do not seal tightly. Place jars in boiler, bring to boiling point. After boiling 15 minutes screw lids on tight. Sterilize one hour and 45 minutes longer. Serve with tomato sauce. —*Mrs. G. W. Clark.*

CANNED CARROTS.—Gather young carrots from garden, wash and scrape clean, place them in jar firmly. Add cold water enough to place lid on without rubber; place in boiler with cold water to cover jar. Cook for four hours or until tender. Remove from stove, fill up jar with boiling water and seal. Keep in dark place.

—*Mrs. C. A. Reidel.*

CANNED CHICKEN.—Prepare chicken as for immediate use by frying, stewing or roasting according to the age of the fowl and taste of individual. Partially cook, say until three-fourths done, then pack immediately into hot glass jars, pour hot fryings or broth over it. (It is not necessary to cover the chicken with liquid.) Then seal reasonably tight and place immediately in hot water bath. Sterilize for ninety minutes. —*Mrs. B. F. LaBarr.*

CANNED CAULIFLOWER.—(*Economy jars*)—Be sure the cauliflower is fresh. Pick or cut into sections, soak in cold water an hour, drain; then pour boiling water over it. Boil five minutes. Pack in jars, then cover with cold water to rim of jar. Put into boiler with lid clamped on and cover with cold water one-inch above lid. Boil for three and one-half hours. —*Mrs. Chas. Alderson.*

CANNED TURKEY.—This can be used for left over turkey or meats of any kind. Roast meat or turkey as for table with seasoning. Pack in economy jars, add gravy. Boil four hours in boiler. —*Mrs. Chas. Alderson.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

To Buy, Sell or Trade see Christianson and Simmons

THE PHILALETHEAN COOK BOOK

137

TO CAN BEANS, PEAS AND GREENS.—One gallon of water, one cup of salt, one cup of vinegar. Prepare vegetables and can at once. Put them into the water mixture until you can see the water just below the vegetables. Boil for twenty minutes, put into jars and seal. This cans about four quarts. When opening to use draw off the liquid and cook in fresh water. If peas, drain once after boiling.

—*Mrs. W. A. Greene.*

CANNING TOMATOES WHOLE.—Select smooth firm tomatoes, and as perfect in shape as possible. Do not prepare too many at one time. Scald and remove the skins and cores in the usual way, being careful to keep them nice and whole, place in dripping pan or roaster, preferably aluminum or granite. When a sufficient quantity for one or two quarts is prepared, place in oven and bake twenty to thirty minutes using no water. Be sure they are well heated but do not cook too long or they will fall to pieces. Seal immediately after filling.

—*Mrs. J. W. Archer.*

CANNED GREEN BEANS.—Remove strings, snap into inch lengths and wash carefully. Have jars cleaned thoroughly and pack beans as solidly as possible in them. Fill jars with sterilized water and add one teaspoonful salt to each quart. Place on rubbers and lids and seal absolutely tight. Be sure and get jars as tight as possible. Place in boiler, cover with about three inches of water and boil slowly for three hours after starting to boil, and let cool. Do not break the seal by trying to tighten lids after removing from boiler.

—*Mrs. G. E. O'Neill.*

CANNED CORN.—Clean corn as for cooking, cut off and put in sterilized jars, pound until it draws its own juice. Then place on rubbers and lids lightly and boil in boiler for three hours. Let stand until next day and boil for two hours, then seal tightly.

Mrs. Dora Wambsganz, Olathe.

The Hurst Modern Rooms, . . . Hot and Cold Water

MRS. A. M. HURST, Proprietor.

VISIT THE EMPRESS AND DREAMLAND THEATERS

188

THE PHILALETHEAN COOK BOOK

CANNED BEANS.—Gather beans, string and break into desired length, wash and pack in jars. Fill jars with cold water, screw on lids and put into boiler. Fill boiler up to the neck of the jars with cold water. Counting from the time they start to boil continue to boil three hours, then remove and fill up jars with boiling water, place on rubbers and screw on lids tight. Place back in boiler and boil three more hours, take out and see that lids are all tight..

—*Mrs. E. R. Hartman.*

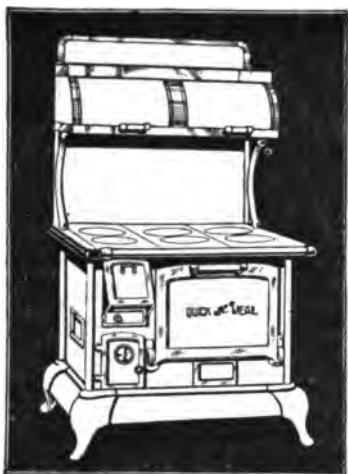
CANNED BEEF.—Take fresh beef that is thoroughly cooled or two or three days old. Cut the beef in pieces that will fit the jar nicely, and about one and one-half inches thick. Pack in the jars which have been sterilized ready for use. Pack closely up to near the neck then place a piece of suet on top and a teaspoon of salt to a quart jar and a tablespoonful to each half gallon jar. Clean the edge of jar carefully; place on the cap and clamp. Put jars into the boiler on fitted board with holes in it. Cover with as warm water as jars can stand without breaking and cover with tight lid. Bring water to the boiling point and boil constantly three hours for quart jars and four hours for half-gallon jars. Meat with bone may be canned in the same way by roasting with water until it will come from the bone, then put in jars, add salt and pour liquid from the roasting pan over it, then place caps and clamps. Boil in tight boiler, quarts one hour and half-gallons one and one-half hours. Remove boiler from stove and let cool gradually. This is given for Economy jars but Mason jars may be used by leaving the cap loose a little while boiling and tightening as soon as taken from the stove.

—*Mrs. A. H. Griffiths.*

THE MORITZ ROOMS

445 Main St.

MODERN



QUICK MEAL

PORCELAIN ENAMEL

RANGES

are the most satisfactory
Range made. Ask the
woman who uses one.

THE LATHROP HARDWARE COMPANY

**“Radium Ore”
Willmarth**

BEST ON EARTH**Chase and Sanborn
COFFEES**

Sole Agents

**The Montrose Grocery
and Bakery****WE CATER TO WOMEN**Always in the Lead with
Snappy New Apparel for
Women and Girls. OurMILLINERY IS THE
BEST IN TOWN**THE FASHION SHOP****THE CASH AND CARRY GROCERY***Where Your Dollar Has More Cents*

We have a Complete Line of
 COOKING COMPOUNDS,
 EXTRACTS and
 BAKING POWDERS

For your Kitchen.

HOPPE & SON, Proprietors.**We Sell**

Insurance
 Lands
 City Homes
 and
 Make Loans

Johnson & Kelly**Why Experiment Again?****Juanita Coal**

has been tested out time and
 again and has always proved
 to be the best. Juanita Nut
 coal for the Kitchen Range

HAS NO EQUAL

And Juanita Lump Coal will
 store indefinitely without de-
 preciation. We give you more
 heat. Don't forget it.

The Montrose Fuel Co.

Frank Buehring, Mgr.
 Phone M. 468J.

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

141

SANDWICHES

Butter for sandwiches should always be creamed.

ALMOND SANDWICHES.—Blanch the almonds and chop not too fine. Use mayonnaise and stir in enough to make a thick paste. —*Mrs. F. L. Ross.*

BAKED BEAN SANDWICHES.—Mash the beans a little and mix with a French dressing. Spread between buttered slices of bread and pour over the beans a little mushroom catsup or onion juice. —*Selected.*

CHOCOLATE SANDWICHES.—Melt 2 tablespoons of grated chocolate in 1 tablespoon of hot cream and add 1 teaspoon vanilla, a little sugar and the yolk of 1 egg. Stir till it begins to thicken, then fold in the beaten white of 1 egg. Spread on thin slices of buttered white bread.

—*Selected.*

CHEESE SANDWICHES.—Slice white bread very thin and butter. Put thin layer of grated cheese between the slices and sprinkle with salt and cayenne pepper.

—*Selected.*

COTTAGE CHEESE SANDWICHES.—One-half pint cottage cheese, one-fourth cup sweet cream, one-half dozen olives chopped fine, one-half can sweet red peppers finely cut. Season with pepper and salt and mix together.

—*Mrs. R. G. Trotter.*

MARSHMALLOW AND PECAN SANDWICHES—Sixteen marshmallows, 4 tablespoons pecans. Chop nuts moderately fine and cut marshmallows in small pieces (easily done with scissors.) Put the two in a double boiler and stir over hot water until marshmallows are sufficiently softened to spread. They should not melt. Use with white bread. —*Mrs. Abe Fauber.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

J. F. WARREN Successor to W. D. Garlington & Co.

142

THE PHILALETHEAN COOK BOOK

DATE AND NUT SANDWICHES.—One-half cup chopped dates, one-half cup English walnuts chopped fine, one-half cup cream. Add the cream gradually to the dates, mixing to a paste. Then add the nuts. On account of the cream keep in a cool place. Use whole wheat or white bread.

—*Mrs. Abe Fauber.*

EGG SANDWICHES—Boil eggs hard, sprinkle with salt and pepper and mix with salad dressing, spread on white bread, cut thin and buttered.

—*Mrs. S. B. Wonder.*

OLIVE SANDWICHES.—Two tablespoons thick mayonnaise dressing, 2 tablespoons fine cracker crumbs, 1 dozen large stuffed olives chopped. Mix together and spread on buttered bread.

—*Mrs. S. B. Wonder.*

OLIVE AND EGG SANDWICHES.—Seed and chop fine any number of olives; allow half the quantity of hard boiled eggs mashed. Season with paprika; mix with cream mayonnaise. Spread on thin slices of bread.

—*Mrs. Babcock.*

PIMENTO SANDWICHES.—Run through a meat chopper, separately, half a pound of cheese, 1 can pimentoes and 1 small onion. Then run them through together to make a paste.

—*H. C. L.*

SAVORY RELISH FOR SANDWICHES.—One pound grated cheese, 1 can pimentoes, 10c olives, one-half cup cauliflower pickles chopped together. Add 2 tablespoons catsup, 2 Worcester sauce. Mix all smooth, spread on thin slices of buttered bread.

—*Mrs. J. C. Mathews*

SATURDAY SANDWICHES—One-half can salmon, moisten with mayonnaise dressing, 2 tablespoons each of finely minced pickles and celery. Mix thoroughly. Slice bread very thin and butter it, use lettuce if desired.

—*Mrs. Jack Gates.*

THE DAILY ENTERPRISE HAS the BEST EQUIPMENT

FRUIT, POTATOES, ONIONS. Phone 246; Res. 372J

ASSORTED SANDWICHES.—Slice nut bread, brown bread or white bread in thin slices, butter and put lettuce leaf with mayonnaise and cut diagonally.

—*Mrs. J. R. Frank.*

CHEESE PASTE FOR SANDWICHES.—One-fourth pound of cheese, 1 oz. butter, 1 oz. flour, one-fourth pint of milk, one-half teaspoon dry mustard, dust of nutmeg, salt and pepper to taste. Melt butter, stir in flour and mustard, then milk and cheese. If too stiff add milk. Then add seasoning. Put in small jars and when cold run oiled butter over the top. When using the cheese paste, fry slices of bread in hot fat and spread over with paste. Serve very hot.

—*Mrs. James Neilson.*

BREAD AND BUTTER LAYER SANDWICHES.-- Bake a loaf of white and loaf of whole wheat bread the same size. Trim off all crusts, cut each loaf lengthwise in 3 equal parts, cutting off first top, then the bottom. Cream one-fourth pound butter. Spread each part generously and put together alternately so as to form two loaves again. Wrap in a damp (not wet) cloth until ready to serve. Slice as ordinary bread. Cut each slice in two again.

—*Mrs. H. F. Stewart.*

PICNIC SANDWICHES.—Grind 20c worth of boiled ham, cut fine, 2 stalks celery, 1 hard boiled egg, mixed with booked dressing. Dressing: 1 cup vinegar, heat vinegar and stir while adding 1 lump butter, sugar to taste, 2 beaten eggs, pinch of salt and one-half teaspoon mustard. Spread between thin slices of bread.

—*Mrs. Clarence Gould.*

CLUB SANDWICHES.—Slice bread a little thicker than for an ordinary sandwich, trim and toast brown. Place between the toasted bread, pieces of cold ham, bacon, turkey, chicken lettuce and tomatoes chopped fine and mixed with mayonnaise. —*Mrs. John Ketchem.*

The Most Expert Printers Work at THE ENTERPRISE

Reinhold-Galloway Grocery Co.—The Richelieu Store

144

THE PHILALETHEAN COOK BOOK

FROSTINGS AND FILLINGS

BANANA FILLING.—One-fourth box gelatine one-half pint cream, one-half cup water, 6 bananas, one-half cup powdered sugar, whip cream to a stiff froth, add sugar and bananas chopped fine. To this add slowly the gelatine which has been dissolved in one-half cup of water. Stir constantly until thickened, then use. The cake should be cold.

CANARY FROSTING.—Beat the whole egg very light, add pulverized sugar till you can spread. For flavoring a little grated peel and a little juice of the orange.

CARAMEL ICING.—One cup sugar, 2 cups brown sugar, 1 cup condensed milk. Cook till make soft ball, let cool and beat until creamy. —*Miss E. Collins.*

CHOCOLATE FROSTING.—Beat the whites of two eggs to a stiff froth, add 2 cups of powdered sugar and 1 teaspoon of cream, beat until stiff. Melt in pan piece of butter size of walnut with one square Baker's chocolate. Mix together. —*Mrs. Geo. Herrington.*

CHOCOLATE FROSTING, NOT COOKED.—Beat whites of 2 eggs to stiff froth, mix 2 cups powdered sugar, 1 teaspoon cream to smooth paste. Melt in pan piece of butter size of walnut with a square Baker's chocolate.

FIG FILLING.—One pound figs, one-half pound seeded raisins chopped fine, add 1 pint sugar, 1 pint milk, simmer slowly until thick as marmalade.

FRUIT FILLING.—One cup stewed prunes, whites of 4 eggs, sugar to taste. Chop prunes or rub through strainer, add the beaten whites and sugar. Spread half on 1 layer of cake. Put on second layer and remainder of the filling, whipped cream on top of that. Any other fruit may be used instead of prunes.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

J. R. FRANK . . . REAL ESTATE and INSURANCE

ICING.—Whites of 2 eggs beaten to a stiff froth, boil 1 cup sugar with one-half water until it ropes, pour on the eggs, beat till stiff and flavor. —*Mary Wilson.*

ROYAL ICING.—Take unbeaten whites of 1 egg, pour over it 1 scant teaspoon lemon juice, stir slightly. Add gradually 1 cup powdered sugar, stirring well, when thick enough spread on cake.

MAPLE SYRUP FROSTING.—One pound maple sugar, one-half cup water, 1 egg (white only), boil sugar and water until it forms a soft ball and drop in cold water. Pour into the beaten white and proceed as for boiled frosting.

MARSHMALLOW FILLING.—White of 1 egg beaten stiff, add 1 cup sugar, 1 apple grated. Beat 15 minutes. —*Selected.*

MARSHMALLOW FROSTING.—Two cups sugar, one-half cup cold water, whites of 2 eggs, 13 marshmallows, boil sugar in water until it drops from spoon like honey, take 7 teaspoons and add to well beaten eggs, cook the rest until it strings. Put marshmallows in oven, turn hot syrup over them, then beat well, add eggs and beat all well. Flavor. —*Mrs. Jesse O'Neil.*

NUT FILLING.—One cup cream or rich milk, 3 tablespoons sugar, 1 tablespoon corn starch, 3 eggs, yolks only, 1 cup nuts, flavor with vanilla. Mix in order given omitting nuts and flavoring, cook in double boiler until thick. When cold add nuts and flavoring. —*Mrs. O. F. Merrill.*

ORANGE FILLING—One-half cup sugar, one-fourth cup orange juice, one-half teaspoon lemon juice, 2 tablespoons flour, a little grated orange rind, one-half teaspoon butter, 1 egg slightly beaten. Mix in order given. Cook in double boiler, stirring constantly until it is as thick as mush. When cold it is ready for use.

THE DAILY ENTERPRISE COVERS THE NEWS FIELD

Reinhold-Galloway Grocery Co.—The Richelieu Store

146

THE PHILALETHEAN COOK BOOK

RAISIN FILLING.—One and one-half cup sugar, one-half cup milk, 1 cup chopped raisins, boil sugar and milk 5 minutes, remove from the fire and stir until cold. When partly cold add the chopped raisins.

—*Good Housekeeping.*

CHOCOLATE FILLING OR ICING.—Two squares chocolate, grated, one-half cup milk, one and one-half cups sugar, 1 teaspoon vanilla. Cook chocolate and milk till thick, then add sugar, boil till it threads from the end of a spoon or about 7 or 8 minutes, beat till cool adding a pinch of salt and vanilla. —*Mrs. Wm. R. Bullock.*

COLD ICING.—Two cups of powdered sugar with cream enough to moisten to a thick cream, beat well and spread on cake. Set cake in a cool place until hardened. —*Mrs. R. W. Romig.*

SOUR CREAM FROSTING.—One cup sour cream, one cup sugar, one cup chopped nuts. Boil together until it forms a soft ball, then add nuts. Beat until cold enough to spread. —*Mrs. Carl Anderson.*

MARSHMALLOW FILLING.—One-half pound marshmallows, one cup sugar, one-half cup water, 1 egg, white, one-half teaspoon baking powder, one teaspoon orange extract. Melt marshmallows in double boiler. Cook sugar and water until soft ball forms in cold water. Pour over the stiffly beaten whites of eggs mixed with the baking powder. Add melted marshmallows and flavoring, beat until thick enough to spread.

—*Mrs. Harry Bullock.*

YELLOW FROSTING.—One cup sugar and one-fourth cup water cooked together until it threads from spoon. Pour over the well beaten yolks of four eggs and add flavoring of any kind, then beat constantly till the right consistency to spread well.

—*Mrs. Frank Teachout.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

SWEET BUTTER FILLING.—One small cup unsalted butter, one and one-half cups powdered sugar. Cream together, then add the yolk of 1 egg and lastly add one-fourth cup strong coffee (warm) gradually until it is smooth.

—*Mrs. C. B. Anderson.*

MARSHMALLOW FROSTING.—One cup sugar (either powdered or cane sugar), white of one egg, one and one-half teaspoons water, one-half teaspoon vinegar, flavoring. Put the sugar, white of egg, water and vinegar into a double boiler and set over boiling water and beat continually for six minutes. Remove from stove and put in flavoring.

—*Mrs. Wesley Frasier.*

CARAMEL FROSTING.—One cup brown sugar and one-half cup white sugar with one cup of water cooked together till it threads from spoon. Pour over the well beaten yolks of four eggs and add flavoring of any kind, then beat constantly till the right consistency to spread well.

—*Leafy Teachout.*

VISIT THE EMPRESS AND DREAMLAND THEATERS

148

THE PHILALETHEAN COOK BOOK

SAVORY SAUCES

SAVORY SAUCE.—For meats, fish, etc. Any one who is not in the habit of keeping a stock pot in her kitchen cannot understand the very great value of stock in making good things. Many simple sauces can be made quickly of materials always at hand but for fine sauces there must be rich, clear stock and a long, slow process of preparation. When cooking butter and flour together for a thickening be sure the butter is hot before the flour is added. After the flour is added be sure to stir constantly until the liquid is added. If the sauce is to be white, the liquid must be added to the butter and flour before the mixture begins to brown. That is while it is still frothy. When the sauce is to be brown the flour and butter must be cooked together until as brown as a chestnut, stirring constantly.

DRAWN BUTTER.—One heaping tablespoon butter, 1 tablespoon flour, 1 cup of boiling water. Melt butter in small sauce pan over hot water, put in flour, stir until smooth, add water slowly, cook thoroughly or until it does not taste raw, this sauce with chopped hard boiled eggs all through it is delicious to pour over fish.

CAPER SAUCE.—Make the same as above, omitting the eggs and adding one-half cup of capers and 1 tablespoon of lemon juice.

BREAD SAUCE.—One cup fine bread crumbs, 1 tablespoon butter, 2 tablespoons chopped onion, one-half teaspoon salt, one-half saltspoon pepper, one pint milk; boil the bread crumbs and onion in the milk fifteen minutes. Add butter, salt and pepper. Fry small cup of coarse bread crumbs in a tablespoon butter until brown. Pour the sauce around roast duck and sprinkle the brown crumbs over all.

The Hurst Modern Rooms, . . . Hot and Cold Water
MRS. A. M. HURST, Proprietor.

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

149

PARSLEY BUTTER.—Cream 3 tablespoons butter, add 1 tablespoon lemon juice, 1 sprig chopped parsley, one-half teaspoon salt, one-eighth teaspoon pepper. Spread on fried or broiled fish. Use one-half tablespoon lemon juice when the sauce is used with potato balls.

HOLLANDAISE SAUCE.—Four tablespoons vinegar, one-half small cup butter, yolks of four raw eggs, one-half teaspoon salt, one-fourth teaspoon white pepper, one-third cup of boiling water, put vinegar in granite bowl over tea kettle, bring to a scald, add butter, pepper and salt, let it cool a little then add yolks of eggs one by one, blending them thoroughly. Stir all the time until the mass becomes thick like cream. Make just before using. This is a delicious sauce to serve with all kinds of fish fillets or steak and some vegetables.

TOMATO SAUCE.—Stew 1 quart of tomatoes in 1 pint of broth or in their own juice until very soft, run through sieve and season to taste with salt, red pepper and 1 teaspoon sugar. —*Mrs. Brown.*

TOMATO SAUCE.—One pint stirred and strained tomato, one-half pint of stock, 3 tablespoons of butter, 2 tablespoons of flour, 1 slice of onion, 1 of carrots, 1 teaspoon salt, one-half teaspoon pepper; cook the butter, onion and carrot together for 10 minutes, add the flour and stir until frothy, then add stock stirring until smooth, then add tomato, salt and pepper. Simmer 10 minutes, strain and serve.

BROWN SAUCE FOR FISH.—Put two tablespoons of pork in a frying pan, when melted add 2 slices of onion, 1 of carrot, 1 bayleaf, 1 sprig of parsley, stir 3 or 4 minutes, add heaping tablespoon of flour, stirring constantly until sauce becomes dark brown. Add cupful of stock and stir 3 minutes longer. Add tablespoon of lemon juice, salt and pepper to taste.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

150

THE PHILALETHEAN COOK BOOK

HORSERADISH SAUCE.—Two tablespoons grated horseradish, 1 teaspoon dry mustard, 2 tablespoons vinegar, 4 of thick cream and salt, spoon of salt. Beat all together until smooth and serve with hot or cold beef or veal.

CURRENT JELLY SAUCE FOR VENISON.—Put 3 tablespoons of butter and 1 of chopped onion in a frying pan, cook until the onions begin to brown, then add a tablespoon of flour, a bay leaf, a sprig of parsley and 2 cloves. Stir until the mixture becomes dark brown, then slowly add 1½ cups of soup stock; when the sauce boils up, add a tablespoon of lemon juice, one-half cup of currant jelly, salt and pepper to taste. Simmer about 3 minutes. Strain and use.

NOODLES AND PRUNES.—Soak one-half pound prunes over night, then put the prunes on to simmer in the same water in which they have been soaked and let them simmer 2½ hours, or until soft. Add 1 cup of sugar before putting on to boil. Noodles: Three eggs, one-half cup milk, flour enough to make dough easy to roll but not too stiff, work the dough a few minutes then let ripen for one-half hour. Roll out into thin sheets and let dry. Cut into narrow shoestrings and boil in salted water 10 minutes, then drain and pour into a skillet in which 2 heaping tablespoons of butter have been browned. Stir and pour into the serving bowl. Cover the top with grated bread crumbs browned in butter. Serve prunes over noodles.

—*Mrs. Fetz.*

TOMATO SAUCE.—To one quart of tomatoes add one small onion, one bay leaf, cook fifteen minutes; rub through strainer. Melt one tablespoonful butter, add three tablespoons flour; mix, add tomatoes and one-fourth teaspoonful of salt. If desired brown butter and flour.

—*Mrs. A. D. Otta.*

THE ENTERPRISE JOB SHOP PRINTED THIS BOOK

and ICES. Pasteurized Milk and Cream Phone M25

MINT SAUCE.—Use the young leaves of mint chopped fine adding 2 tablespoons of sugar to three of mint, with just a dash of pepper and salt. After mixing add six tablespoonfuls cider vinegar. This should be made a few hours before serving to get the full flavor of the mint.

—*Mrs. R. G. Trotter.*

BEVERAGES

FRENCH COFFEE.—One cup coffee, one-fourth teaspoon salt, 1 egg, one-fourth cup cold water. Stir well together, then add 3 cups boiling water. Let simmer for 10 minutes and add one-fourth cup cold water, $3\frac{1}{2}$ cups boiling milk, serve with whipped cream. —*Edith Baily.*

CHERRY WINE.—Cover cherries with water and boil until soft, drain off, then cover again with water. When well boiled mash and drain. To 1 gallon of mixture add 2 and one-half pounds powdered sugar or 2 cups of sugar to 1 pound of juice. —*Mrs. Fetz.*

FRUIT COCKTAIL.—To begin luncheon or dinners with; The new double glasses, one of which contains ice finely crushed, the other the cocktail. Remove the pulp from one grape fruit cut in pieces, drain and sprinkle with sugar. Remove pulp from 2 oranges and sprinkle with lemon juice. Skin and seed one-fourth of a pound of Malaga grapes and sprinkle with sugar. Peel and scrape one banana. Cut in halves lengthwise, cut each half in halves lengthwise. Then cut in thin slices, sprinkle with sugar and lemon juice and add grape fruit juice. Cut one-fourth cupful of English walnut meats in pieces. Chill prepared ingredients separately. When ready for serving mix thoroughly and arrange in 6 cocktail glasses.

—*Mrs. W. A. Lingham.*

ORANGE BOUILLON.—One quart strained orange juice (about 1 dozen small oranges) put juice in double boiler and let come to steaming point. Do not let it boil. Moisten 2 tablespoons arrowroot with 4 tablespoons cold water. Add to the juice, cook until thick, remove from the fire, add 1 cup sugar. Turn out to get cold. Sherbet glasses with shaved ice.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

It pays to have your work done by Parkade Cleaners

COFFEE.—One tablespoon coffee to 1 cup boiling water. When comes to a boil put in dash of cold water and set where it is warm until ready to use.

—*Mrs. Joe Callaway.*

GRAPE FRUIT COCKTAIL.—Separate the pulp of the grape fruit from the fiber, taking care that none of the white remains, for it is the white part and the fiber that gives the bitter taste. Place the liquid in glasses, add to each some pulp, a few slices of bananas, a teaspoon of maraschino and either sugar or sugar syrup. Mix well and just prior to serving add a spoonful of shaved ice and place on top a maraschino cherry. Five fine grape fruit will be sufficient for 10 persons. —*Edith Bishop.*

MINT JULEP.—One quart of water, 2 cups of sugar, 1 cup of strawberry juice, 1 cup of orange juice, juice of 8 lemons, 1½ cups boiling water, 12 sprigs of fresh mint. Make syrup by boiling quart of water and sugar 20 minutes. Separate mint in pieces and add to the boiling water. Cover and let stand in warm place 5 minutes. Strain and add to syrup. Add fruit juice and cool. Pour into punch bowl and chill with large piece of ice. Garnish with fresh mint leaves and whole strawberries. Serve in tall glasses partly filled with crushed ice.

—*Miss Dewey.*

ORANGE PUNCH.—Boil 1 pound sugar and 1 pint of water with the grated yellow rind of 1 orange for 5 minutes. After it comes to boil take from the fire and strain; add the juice of 3 oranges and 2 lemons and stand aside to cool. When ready to serve add 1 pint of shaved ice and 1 quart of water. —*Edith Clark.*

PUNCH FOR FORTY.—Juice of 2 dozen lemons, juice of 1 dozen oranges, 1 dozen bananas, 1 bottle Maraschino cherries, 2 cans pineapple, sweeten to taste, a little water except ice. —*Mrs. D. L. Bunten.*

Read The Daily Enterprise to Know What's Going On

BUSY BEE HOME MADE CANDIES—As good as they

154

THE PHILALETHEAN COOK BOOK

TEA PUNCH.—To the juice of 3 lemons and 3 oranges, the juice and pulp of one can shredded pineapple add 1 pint sugar, let stand until sugar is dissolved. Take one tablespoon of any strong tea, pour 1 quart boiling water over it and let stand until cold, then strain and add to fruit juice. Add one can of strawberry or raspberry. Put large piece of ice in punch bowl and pour mixture over it. This makes 2 quarts. —*Mrs. W. L. White.*

SODA CREAM POP.—Two and one-half ounces taratic acid, 3 pounds granulated sugar, 2 quarts water, whites of 3 eggs, 1 tablespoon sassafras or any flavor desired. Put the acid, sugar and water into a porcelain kettle and let come to a boil. Add the whites of eggs beaten to a stiff froth. Boil 4 minutes stirring all the time. Strain and add essence and when cold, bottle. Use 2 tablespoons of this syrup in two-thirds of a glass of cold water. Stir in $\frac{1}{4}$ teaspoon of soda. This is a delightful summer drink.

—*Mrs. James Wilson.*

COCOA.—Stir 11 tablespoons cocoa with one pint water. Heat 1 pint canned cream, 1 quart milk, add cocoa, bring to boil and sweeten to taste. Serve with whipped cream. The canned cream adds to richness but does not taste. This makes about 12 cups.

—*Mrs. J. R. Frank.*

PINEAPPLE PUNCH.—Two grated pineapples, juice of six oranges, juice of six lemons, three pounds of sugar boiled 10 minutes in water to dissolve. Cool and pour over fruit. Add 10 pounds of cracked ice.

—*Mrs. B. E. Hitchcock.*

ORANGE PUNCH FOR 20 PEOPLE.—Juice of 8 lemons, pulp and juice of 2 dozen oranges, 3 pounds of sugar, 1 bottle Maraschino cherries, 10 pounds cracked ice. Serve from punch bowl with toothpicks to lift the cherries.

—*Mrs. B. E. Hitchcock.*

NICHOLS & LATHROP . . . THE MEN'S STORE

make them and ANY KIND YOU WISH. Phone 334

MONTROSE FRUIT PUNCH.—Twelve oranges (peeling and seeds removed), 12 bananas (sliced), 1 quart grated canned pineapple. Put all in a jar and cover with 1 gallon of warm water, add a few tablespoons of sugar and after covering with plate, let stand for 15 hours; then put through a colander or sieve, add juice of 30 lemons and sweeten to taste, add 1½ quarts of fresh strawberries or Maraschino cherries and 1 quart of grape juice.

—*Mrs. O. Barlow Willmorth.*

DELICATE DAINTY FOR 6.—Chip with the scissors one box marshmallows. Mix with 1 pint whipped cream. Flavor with vanilla. Serve in sherbet glasses with crushed fruit or nuts on top.

—*Mrs. H. J. Baird, Delta.*

The Montrose Hospital
Medical and Surgical

REGISTERED NURSES

635 Main

Phone 248

Reinhold-Galloway Grocery Co.—The Richelieu Store

156

THE PHILALETHEAN COOK BOOK

PICKLES AND PRESERVES

MIXED SWEET PICKLES.— $1\frac{1}{2}$ gallons green tomatoes, $\frac{1}{2}$ gallon cucumbers, 1 quart string beans, 1 gallon cabbage, 1 quart little onions, 1 quart lima beans, 1 quart sweet corn, 1 pint sliced celery, 1 pint chopped carrots, $\frac{1}{2}$ gallon cauliflower, 5 pints sugar, 4 pints vinegar, 1 tablespoon celery seed, 1 teaspoon mustard seed, 2 tablespoons mixed spices, 1 teaspoon black pepper, 1 tablespoon turmeric. Cut tomatoes and cucumbers in pieces and salt and drain over night. Cook beans, carrots and corn in weak salt water separately but not done. Drain dry. Cook all together 20 minutes.

—Mrs. H. H. Mendenhall.

CHILI.—5 pounds beef, ground, $\frac{3}{4}$ oz. sage,, 2 ozs. chili pepper, ground, $\frac{3}{4}$ oz. garlic, 1 oz. chili Patena, $\frac{1}{2}$ oz. camena seed. Cook meat two hours, then add peppers stirring continually for thirty minutes, then add enough cracker dust to thicken. Salt to taste. Cook all in suet instead of water and simmer down very low, that it may be kept and used as needed. When desired a portion may be taken off and dissolved in water and beans added as one wished.

—L. A. Scrivner.

CUCUMBER PICKLES.—Wash cucumbers and let stand in cold water over night. In the morning wipe dry and put in glass jars and pour over them the following: To one gallon of vinegar add one cup of salt, one cup of sugar, one cup of mustard, one teaspoon of sacharin, let this come to a boil and pour over pickles and seal while hot.

—Mrs. H. W. Heiselman.

CHILI SAUCE.—6 large ripe tomatoes, 3 green peppers, 2 onions, all chopped fine, 1 tablespoon salt, 2 tablespoons sugar, $1\frac{1}{2}$ cups vinegar. Boil all until thick, bottle and cork.

—Mrs. Wm. L. White.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

GREEN TOMATO PICKLES.—15 lbs. sliced tomatoes, 6 large onions. Sprinkle with 1 cup of salt, and let stand over night, drain, add 1 quart vinegar and 1 cup water. Boil 15 minutes, drain off vinegar and water, add 2 quarts of vinegar, 6 cups sugar, 1 teaspoon ginger, 1 teaspoon whole mustard seed, $\frac{1}{4}$ teaspoon red pepper, 1 teaspoon ground cloves, 1 teaspoon ground allspice, 1 tablespoon ground cinnamon, 1 tablespoon celery seed. Boil 20 minutes.

—*Mrs. M. C. Abernathy.*

BEET PICKLES—1 quart chopped cabbage, 1 quart chopped boiled beets, 2 cups sugar, 1 tablespoon salt, 1 teaspoon black pepper, $\frac{1}{2}$ teaspoon red pepper (not too strong), 1 teacup grated horseradish, cover with vinegar and simmer until heated through. Can and seal.

—*Mrs. Wm. L. White.*

MUSTARD PICKLES—2 quarts little white pickling onions, 1 quart small cucumbers, 1 quart young string beans, 2 small or 1 large head of cauliflower cut in small pieces, 6 green peppers, remove seed and cut in small pieces. Soak in salt water for 24 hours. Cook until tender in same water and drain. Make a dressing of 6 teaspoons mustard, 1 teaspoon turmeric, 1 cup flour, 2 cups sugar. Mix to a paste with a little cold vinegar. Add enough hot vinegar to make 3 quarts. Pour over drained pickles, heat thoroughly and seal.

—*Mrs. Ada Nichols.*

BEET RELISH.—2 quarts blanched and peeled beets, $3\frac{1}{2}$ cups shredded cabbage, 1 cup sugar, 1 oz. whole mixed spices (cinnamon, cloves and allspice) $1\frac{1}{2}$ cups cider vinegar, one-third cup minero red peppers, 3 tablespoons salt. Put cabbage, beets and peppers through food chopper. Place in pan of vinegar, sugar and salt. Tie spices in cheesecloth, salt, let simmer until beets are tender. Remove spice bag and seal.

—*Mrs. J. R. Brown.*

VISIT THE EMPRESS AND DREAMLAND THEATERS

VISIT THE EMPRESS AND DREAMLAND THEATERS

CORN RELISH.—6 ears corn cut from cob, 2 green peppers, chopped, 3 large onions, chopped, 6 stalks celery, chopped, 4 large cucumbers chopped and seeded, 1 tablespoon flour, 1 tablespoon mustard, 1 teaspoon tumeric, $\frac{1}{2}$ teaspoon salt, 1 cup sugar, 3 cups vinegar. Boil all together 15 minutes.

—Pearl E. Johnson.

CUCUMBER CATSUP.—Grate three dozen medium sized cucumbers, use 1 teaspoon of salt and 1 of pepper. Small white onions for each bottle grated. Heat vinegar to boiling point and pour over the mixture. Bottle and seal.

—Stella Claybaugh.

TOMATO CATSUP.—Tomato juice, 1 quart; sugar, one-half cup; vinegar 1 cup; half teaspoon salt; cayenne pepper, half teaspoon; cloves, 1 tablespoon; cinnamon, 1 teaspoon; nutmeg, 1 teaspoon. Boil 1 hour and bottle.

COLD TOMATO CATSUP.—Chop 1 peck tomatoes, add 1 quart vinegar, 1 teacup onions, 1 teacup sugar, one-half teacup salt, tablespoon cinnamon, 1 tablespoon black pepper, 1 tablespoon cloves, 1 cup ground horseradish, 3 pods red pepper. Cut peppers fine and mix. Ready for use.

—Mrs. Geo. Beckett.

GREEN TOMATO CHOW CHOW.—Three small heads of cabbage, 1 peck green tomatoes, one-half dozen medium sized onions, 4 bunches of celery, 4 red peppers, 3 tablespoons celery seed, 4 tablespoons mixed spices, 2 tablespoons black pepper, 2 tablespoons ground horseradish (may be omitted) three-fourths teacup salt, 3 cups granulated sugar, 3 quarts vinegar. Slice and salt the tomatoes the evening before making chow-chow, the next morning drain, chop fine the tomatoes, cabbage, celery, onions and peppers, add the spices and sugar and put all in a granite kettle, pour over the vinegar, let come to boiling point but do not cook. Stir often. Bottle.

—Cora Wilson.

THE MORITZ ROOMS

445 Main St.

MODERN

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILAETHLEAN COOK BOOK

159

CHERRY PICKLES.—Select nice large cherries, either red or black, and leave the stems on, 10 pounds of fruit, 5 pounds sugar, 1 quart best cider vinegar, 2 ounces stick cinnamon, a few cloves, heat the sugar and vinegar and after skimming put in the cherries, add spice. Let boil until tender, being careful that they do not break. Can while hot. They do not require much cooking.

—*Mrs. W. L. White.*

FRENCH PICKLES.—One quart sliced green tomatoes, 1 quart small white onion sliced, 1 quart pared and sliced cucumbers, 2 tablespoons salt, 4 sliced bell peppers. Let stand over night in earthen jar, drain and add one-half ounce celery seed, one-half ounce allspice, 1 teaspoon pepper, 1 pound brown sugar, 2 tablespoons ground mustard, pour scalding vinegar over all and when cold seal down.

—*Rose A. E. Smith.*

CHICAGO HOT.—One peck ripe tomatoes, chopped fine and drained dry, 2 cups chopped celery, 6 large onions, chopped fine, 2 large green peppers, 2 red peppers, 2 cups sugar, one-half cup salt, 2 ounces white mustard seed, 1 quart vinegar, 1 cup grated horseradish, 1 teaspoon cayenne pepper.

—*Mrs. Chas. Gage.*

MUSTARD PICKLES.—Cucumbers sliced, 2 quarts; 2 qts. onions, 2 qts. green tomatoes, 6 large green peppers, 1 gallon vinegar, 3 heads couliflower, 2 ozs. ground mustard, $\frac{1}{4}$ lb. white mustard seed, 4 tablespoons flour, 6 tablespoons sugar, 1 oz. turmeric, put vegetables all in weak brine over night. Boil all together one-half hour.

—*Mrs. H. Osborn.*

SALTED CHERRIES.—Fill a pint jar with cherries that have been washed but not stemmed, pour over cherries one-half cup of vinegar and finish filling the jar with water. Add 1 tablespoon of salt and seal.

—*Dixie Davis.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Digitized by Google

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

160

THE PHILALETHEAN COOK BOOK

PICKLED CHERRIES.—Put cherries in 1 quart can, add 1 small cup of sugar, 1 stick of cinnamon, several cloves, 1 tablespoon of vinegar very strong, add water if needed to cover. Put in boiler, cover and heat until heated through and juice raises over the cherries or make a syrup to put over them if juice does not come to top of jar.

—Alice Fetz.

SPICED FRUIT.—Seven pounds fruit, 3½ pounds sugar, 1 pint good vinegar, one-half ounce stick cinnamon, one-third ounce of cloves, steam fruit until tender. Boil sugar and spices together 15 minutes, put in jars and seal.

—Mrs. S. B. Wonder.

GREEN TOMATO PICKLES.—Eight pounds green tomatoes put through meat grinder, add 4 pounds brown sugar and boil down 3 hours. Add 1 quart vinegar, 1 teaspoon each of cinnamon, cloves and mace and boil 15 minutes.

—Mrs. S. H. Bell.

CHOPPED PICKLE.—Green tomatoes, one peck; green cucumbers, half dozen; 6 green peppers, head cabbage, 6 large onions. Let stand over night in cup of salt, drain and cook in weak solution of vinegar and water 1 hour. Pour off and put on 1 quart vinegar, half box mixed spices, 1 ounce celery seed, 1 ounce mustard seed, one pint sugar.

—Mrs. L. L. Babb.

MUSTARD PICKLE.—One quart large cucumbers pared and cut in pieces, 1 quart small cucumbers, 1 quart small onions, 2 quarts small tomatoes, 1 quart cauliflower, 6 green peppers cut in small pieces. Put all in weak brine over night, next day scald in same and drain. Dressing to pour over pickles: 2 quarts cider vinegar, 1 cup brown sugar, 1 tablespoon turmeric, 2 tablespoons flour, 6 tablespoons mustard and cook until thick.

—Mrs. S. N. Hitchcock.

The Hurst Modern Rooms, . . . Hot and Cold Water

MRS. A. M. HURST, Proprietor.

and ICES. Pasteurized Milk and Cream Phone M25

OIL PICKLE.—Slice but do not peel 2 dozen cucumbers, put in layer of cucumbers, then layer of salt and let stand 3 hours. Pour off water that has formed, add 3 onions, 2 quarts vinegar, 1 cup or more of olive oil, one-half cup white mustard seed, one-fourth cup black mustard seed, 2 tablespoons celery seed. Place in bottles and seal.

—*Mrs. T. F. Neely.*

CHOPPED PICKLE—One small head cabbage, same amount green tomatoes, 4 medium sized onions, 1 bunch celery, 1 red and 1 green mango pepper, scald all in weak salt water and drain for 8 hours, add handful nasturtium seed if desired, 2 tablespoons ground horseradish, one-half cup whole white mustard seed, 1 teaspoon each allspice, nutmeg, cloves, ginger and cinnamon, 2 heaping teaspoons salt, sugar enough to make rather sweet, 1 quart vinegar. Scald all together until boiling and all is tender, seal, or will keep all winter in cool place if left unsealed.

—*Mrs. Jess Starns.*

WATER MELON PICKLE.—Pare off green rind and red part, place in a jar alternating small quantities of rinds with little salt. Let stand over night or a day or two in cool place. Then thoroughly rinse, put on to boil with equal parts of vinegar and water in which small piece of alum has been dissolved. Boil until you can pierce with a fork, rinse again. For syrup use 1 quart of vinegar to 3 pints of sugar, add whole cloves, allspice and cinnamon in small bags. Boil down to suit taste. Just before taking off put in rinds and let boil a little longer.

—*Mrs. John Gray.*

MEXICAN CHILI SAUCE.—Ripe tomatoes, 15 pounds, half cup salt, 1 cup sugar, 2 cups vinegar, 1 teaspoon cayenne, 1 teaspoon ground cloves, 1 teaspoon pepper, 1 teaspoon mustard, 2 medium sized onions chopped fine. Skin and mash tomatoes, add spices and boil until thick.

—*Mrs. H. Osborn.*

To Get It Nicely Printed — Take It To The Enterprise

Reinhold-Galloway Grocery Co. — The Richelieu Store

162

THE PHILALETHEAN COOK BOOK

PLAIN PICKLES.—Wash and wipe cucumbers and place in jar. For every gallon of vinegar not too strong add one cup of salt, 1 cup of sugar, one-half cup of ground mustard, dissolve well and pour over cucumbers. Ready to use in three days and will keep indefinitely. Some think it adds to the flavor to put 2 or 3 sticks of grated horseradish in each jar. —*Mrs. Helen C. Monell.*

SPANISH PICKLE.—Boil 2 quarts vinegar and 2 pounds brown sugar with a little salt. Mix 5 cents worth of mustard, 3 cents turmeric and 2 tablespoons flour with a little cold vinegar, then pour the hot vinegar over the paste and boil 3 minutes. Put in the pickle and boil until tender. Two dozen medium sized cucumbers, 1 dozen onions, one-half head of cabbage, 2 green and 1 red peppers, all chopped medium coarse. Mustard and celery seed to taste. —*Mrs. Harry Dunbar.*

CHILI SAUCE.—Peel and slice 18 large tomatoes, chop separately 4 onions, add 4 cups vinegar, 6 small red peppers chopped fine, 4 tablespoons sugar, 2 tablespoons salt, 1 tablespoon ginger, 2 tablespoons cinnamon. Boil one hour, seal hot. —*Mrs. Herbert Reeves.*

SPANISH RELISH.—Two heads cabbage, 1 peck green tomatoes, 12 large cucumbers, 12 large onions, 6 sweet peppers. Chop all fine, salt and let stand over night. In the morning drain and add 4 ounces ground mustard, 1 cup flour, one-half ounce turmeric, $2\frac{1}{2}$ pounds brown sugar, 1 gallon vinegar. Boil vinegar and sugar, pour over all and boil together, add 1 ounce celery seed, 2 ounces mustard seed. When all is done bottle.

—*Mrs. Parker Luper.*

CHILI SAUCE.—Ripe tomatoes, 24; 4 large peppers chopped fine, 6 onions chopped fine, 4 tablespoons sugar, 4 tablespoons salt, 1 tablespoon ground cloves, 1 tablespoon allspice, 4 cups vinegar. Boil three hours.

—*Mrs. H. Osborn.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

MRS. A. W. KNOTT, HEMSTITCHING and PICOTING
1100 South First St.

Phone 216W.

THE PHILALETHEAN COOK BOOK

163

PRESERVES

CRANBERRY JELLY.—One quart cranberries, 1 pint granulated sugar, 1 cup cold water. Stew gently until soft, rub through a sieve and pour into molds.

—*E. M.*

GRAPE BUTTER.—Put the grapes in a kettle with a little water and boil until very soft. Put in a bag, hang to drain, squeeze a little. The juice makes nice clear jelly. Turn the pulp into a colander press through three-fourths pound pulp to 1 pound sugar. Boil until thick.

—*Mrs. Carrie Dalton.*

ORANGE MARMALADE.—One dozen oranges, 6 lemons, 10 pounds sugar. Wash the fruit thoroughly and scrub skins. Dry the fruit, take a very sharp knife and on a hard wood board, slice very thin. Throw away the thick pieces that come from the ends, save all the lemon seeds and put them into one bowl, the fruit into another. Pour one-half gallon of water over each bowl and soak for 36 hours. Then put the fruit in a preserving kettle with the water that has been standing on it and strain through a colander. The water on the seeds cook gently 3 hours. Then add sugar and cook an hour or more on the back of the stove or till the mixture jellies. Test by trying a little in a saucer. Put away in glasses. I think this makes about 15 glasses.

—*Mrs. T. J. Black.*

ORIENTAL JELLY.—One pound California grapes seeded and cut in halves, 1 cup English walnuts, 1 cup blanched almonds, 2 oranges pared and sliced thin, 6 figs stewed and then shredded. Make a lemon jelly or gelatine and place fruit and nuts in bottom of mould with enough of jelly to hold them together, then fill up dish with the gelatine. Set on ice until firm.

—*Mrs. S. H. Bell.*

B. B. Christianson

Montrose Land Co.

T. L. Simmons, M 208

Reinhold-Galloway Grocery Co.—The Richelieu Store

164

THE PHILALETHEAN COOK BOOK

ORANGE MARMALADE.—Pare rind off twelve oranges, then peel off white rind and scald in separate waters until last water is almost clear. Put pulp through grinder and add 1 pint sugar to 1 pint pulp. Add 2 cups water and boil two hours.

—*Mrs. Stewart.*

PLUM CONSERVE OR MARMALADE.—Three pounds chopped plums, three pounds sugar, 3 oranges with peeling ground in mincing machine, 1 pound English walnuts chopped, 1 pound seeded raisins, juice of 2 lemons. Cook all ingredients together until the juice begins to thicken or jelly. This same conserve with equal parts of chopped apples makes delicious meat for mince pie.

—*Mrs. Isabel Cornish.*

CURRANT JELLY.—Cover currants sparingly with water. Cook until they turn white, then strain over night through a cheese cloth bag. Measure the juice and use cup of sugar for each cup of juice. Put the juice on to cook in large flat pan so it can cook hard. At the same time put the sugar in the oven to heat (do not let scorch). Let the juice boil 5 minutes, add the sugar and boil 3 minutes and pour immediately into glasses.

—*Mrs. H. W. Catlin.*

SOUTHERN PEACH PRESERVES.—Stone and peel peaches the night before. Cover with sugar using a pound of sugar to a pound of fruit. The next morning boil until tender and seal. —*Mrs. A. C. McClanahan.*

PEACH CONSERVE.—Eighteen large peaches, 4 pounds sugar, 6 oranges, 1 cup nuts.

—*Mrs. Paul J. Dunn.*

APRICOT, RASPBERRY MARMALADE.—Three pints black raspberries, 5 pints peeled apricots, 4 pints sugar. Cook to consistency of marmalade.

—*Mrs. H. J. Price.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

SUNSHINE STRAWBERRY PRESERVES.—Make a syrup and boil until hairs. Then add berries and allow to merely warm through. Take from stove and pour on a platter, cover with glass and put out in sunshine for 4 or 5 days, then seal. —*Mrs. Geo. Thorniley.*

APRICOT, PINEAPPLE AND ORANGE PRESERVES.—To 1 gallon apricots add an equal measure of sugar, 1 can pineapple and 6 oranges, fruit cut in small pieces. Let stand over night, then cook slowly until tender and seal. Nuts may be added.

—*Mrs. J. A. Dunn.*

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

166

THE PHILALETHEAN COOK BOOK

EGGS

BAKED EGGS.—Butter gem pans, break fresh eggs in each 1, set in oven to bake (takes 10 minutes). Carefully lift out on side of platter that has bacon or ham in center. Makes a nice breakfast or supper dish.

—*Mrs. Frank Turner.*

BAKED EGGS WITH CHEESE.—Cut 12 hard boiled eggs into thick slices, sprinkle dry crumbs in buttered baking dish, then a layer of the hard boiled eggs, sprinkle with grated cheese, salt and pepper. Thus alternate in layers until the dish is full, leaving the grated cheese on top. Pour over it a cream sauce, thicken with 3 egg yolks, topping off with cheese and bread crumbs mixed. Dot with butter and bake 10 minutes in hot oven, or until crumbs are golden yellow. Serve hot.

—*Mrs. Welles.*

BAKED OMELET.—Melt 1 tablespoon butter in a sauce pan, stir in 1 tablespoon flour, then add a cup of hot milk and make a smooth paste, add salt and pepper, cool slightly and stir in beaten yolks of 6 eggs, then add the whites well beaten and a teaspoon baking powder. Bake 15 minutes.

—*Mrs. McShane.*

TO BOIL EGGS.—Put eggs in sauce pan of cold water and heat. By the time the water boils the eggs will be ready to eat. Or put eggs in boiling water and place the dish where the water will keep hot but cannot boil. In 5 minutes the whites will be soft and like jelly. In 10 minutes the yolks will begin to be firm. The fresher the eggs the longer it takes to reach a given degree of hardness. For hard eggs cook in water of moderate heat for half hour or longer.

—*Mrs. Dave Reedy.*

THE DAILY ENTERPRISE HAS the BEST EQUIPMENT

and ICES. Pasteurized Milk and Cream Phone M25

PICKLED EGGS.—Have the eggs hard boiled and after removing the shells put them in pickled blood beet juice until the whites become colored. Cut lengthwise and serve as a relish. —*Mrs. Marshall.*

CREAMED EGGS ON TOAST.—One-half pint rich milk or cream, 6 freshly boiled eggs, 6 pieces well dried and thoroughly browned toast. Heat the cream, season with salt, pepper, butter, 1 teaspoon flour. Into this put the whites of the eggs chopped fine. Pour over the toast, then put the yolks on top, press through fine strainer.

CURRIED EGGS.—Remove the shells from 6 hard boiled eggs, cut in halves. Fry 1 teaspoon chopped onion in 1 tablespoon butter, add two tablespoons of flour and one-half tablespoon curry powder. Pour on one and one-half cups of stock or milk or cream; add salt and pepper. Put in eggs and serve warm. —*Mrs. J. G. West.*

EGGS, COLORADO STYLE—One cup bread crumbs 5 eggs, 1 cup milk, salt and pepper. Soak crumbs in milk, beat eggs very light and stir with the soaked crumbs very light. Have in a sauce pan 1 tablespoon butter, and when very hot pour in mixture. Season and stir with a fork 3 minutes. Serve at once. —*Mrs. H. G. Thomas.*

DROPPED OR POACHED EGGS.—Break eggs one at a time into a cup, let slip gently into a shallow pan of salted boiling water, a small quantity of lemon juice in the water aids in keeping the eggs in good shape. Dip some of the water over the egg, that it may cook evenly on top. When white is firm take up with skimmer and place on dice of toast. Muffin rings may be used to keep eggs in shape. Eggs may be poached in milk, cream or soup stock, tomato sauce or any gravy, which is afterwards poured over the toast on which they are served. The toast may be spread with butter, cheese melted or any minced meat or fish. —*Carrie Batchelder.*

THE DAILY ENTERPRISE COVERS THE NEWS FIELD

Reinhold-Galloway Grocery Co.—The Richelieu Store

168

THE PHILALETHEAN COOK BOOK

EGG TIMBALES.—Break 6 eggs in a bowl and beat slightly, add 1 gill rich cream, one-half teaspoon salt, dash of paprika or pepper, fill greased timbale cups three-fourths full. Stand cups in hot water, place in hot oven and let stand until set in center. Turn out on a hot platter and pour around them a cream sauce made as follows: Sauce: Melt 1 tablespoon butter, add 1 tablespoon flour, mixing thoroughly, then add one-half pint milk, stirring over fire until it thickens, then add 1 teaspoon salt and a dash of white pepper.

—Selected.

EGG A LA HERKIMER.—Cut 5 slices of bread and toast, break 5 eggs into a bowl, beat slightly, add 5 tablespoonfuls of water, a teaspoonful salt, one-fourth teaspoon pepper and 5 tablespoons of grated cheese, mix well together. Make half pint cream sauce in usual way and set over boiling water to keep hot, now put 2 tablespoonfuls of butter in a shallow pan, when hot turn in egg mixture, stir and cook until soft and creamy. Have toast softened slightly by dipping quickly in hot water, place on a hot platter and pour over it first the cream sauce and then the egg and cheese, and serve at once.

—*Mrs. J. E. Kirk.*

EGGS A LA GOLDEN ROD.—Three hard cooked eggs, 1 tablespoon butter, 1 tablespoon flour, 1 cup sweet milk, one-half teaspoon salt, one-eighth teaspoon pepper, 4 slices toast. Make thin white sauce, using butter, flour, milk and seasoning. Separate yolks from whites of eggs. Chop whites, add to sauce, pour over toast and sprinkle with crumbed yolks.

—*Elizabeth Young.*

EGG NOODLES.—To 3 eggs slightly beaten add a few grains of salt, enough flour to make a stiff dough and knead 20 minutes until elastic. Roll into sheet as thin as paper, let stand covered with a cloth one-half hour and then cut into ribbons or threads. Cook in boiling salted water 20 minutes until tender, then add to hot soup.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

VISIT THE EMPRESS AND DREAMLAND THEATERS

FRIED EGGS.—Melt a tablespoon butter in the frying pan, but do not brown. Drop in the eggs and season with salt and pepper. Cover the pan and after the first minute, put the pan on the back of the stove or off the fire, and cook 3 minutes. If fried in bacon or ham fat use the same proportion. A tablespoon of fat is sufficient for 6 eggs.

POACHED EGGS—Drop perfect eggs in a sufficient amount of boiling water to cover; do not allow them to boil; but let them steam until the white is jelly-like and the yolk entirely covered. Serve on toast.

—*Mrs. Rorer.*

EGGS FOR GARNISHING.—When white of egg is desired for a fanciful garnish run the whites into a flat pan and place this in a larger pan of boiling water. When sufficiently hardened, set aside to cool and stamp into fancy shapes with cutters. There is almost no waste.

—*Mrs. Wm. Noe.*

PICKLED EGGS.—Have eggs hard boiled, remove the shells and cut in halves across. Remove the yolks into a bowl add some mustard pickles; season with salt, red pepper, a little mustard and vinegar, mix to a paste. Refill the whites and serve with mayonnaise dressing as a relish.

—*Mrs. J. C. Davis.*

BOIL EGGS, SOFT.—Pour boiling water on eggs and let stand 4 minutes, then pour off and let stand 4 minutes longer. Serve.

—*Jas. Kyle.*

FRENCH OMELET.—Mix one cup of boiling milk with one tablespoon of butter melted in it, pour this on one cup of bread crumbs, add salt, pepper and the yolks of six eggs well beaten, mix thoroughly and lastly add the six whites cut to a stiff froth, mix lightly and fry with hot butter.

—*Mrs. Kinikin.*

Use Stationery Properly Printed by The ENTERPRISE

SCRAMBLED EGGS.—Take small piece of butter and a little cream, warm in a frying pan. Break 6 eggs into it and stir until slightly cooked. Serve hot.

—*Selected.*

SALAD EGGS.—Boil 12 eggs very hard, cut at one side and slip out yolks. Mash yolks smooth with butter size of egg, add salt, a little made mustard and moisten with vinegar. Fill the whites with this. Nice for tea or picnics.

—*Harriet C. Lingham.*

VERMICELLI.—Boil 3 eggs 30 minutes. Separate the yolks and chop the whites fine. Toast 4 slices of bread and cut into small triangles. Make white sauce of one cup of milk, 1 teaspoon butter, 1 heaping teaspoon flour, one-fourth teaspoon salt and one-half saltspoon of pepper. Stir the whites into the sauce and pour over the bits of toast, arranged on platter. Rub the yolks of the eggs through a fine strainer over the whole.

—*Grace Osborn.*

OMELET.—Four eggs beaten, 1 cup milk, 1 teaspoon flour, 1 even teaspoon baking powder, 1 teaspoon salt. Put eggs in a bowl and beat. Put baking powder in flour, also salt, add milk and beat again. Have in hot iron spider, butter size of an egg. Pour in omelet, cook slowly and cover. Double on warm platter when done.

—*Mrs. Sophie E. Brown.*

STUFFED EGGS.—One tablespoon ham or cooked tongue chopped fine, 6 eggs, tablespoon melted butter, 1 teaspoon salt, dash black pepper. Boil eggs 15 minutes, cut in halves lengthwise, take out yolks (carefully mash) add butter, meat, salt and pepper. Rub together until very smooth. Fill whites with this and press the corresponding halves together. Dip in egg, then in granulated wheat shreds, then again in egg and wheat. Fry in smoking fat and serve at once.

—*H. D. Collins.*

NICHOLS & LATHROP . . . THE MEN'S STORE

VISIT THE EMPRESS AND DREAMLAND THEATERS

SOFT BOILED EGGS.—Pour boiling water over eggs. Let stand 4 or 5 minutes. Pour off and pour more boiling water over eggs. Let stand 3 or 4 minutes. Serve.

—*Mrs. Oscar Lampman.*

BREAD OMELET.—Take one tablespoon butter or other fat, one tablespoon flour, 1 cup milk, salt and pepper and make into a white sauce. Pour while hot over one-half cup stale bread crumbs, mixing well. Beat separately two eggs. Beat yolks into white sauce, lastly fold in stiffly beaten whites and turn into a well greased pan and cook lightly. Set pan in oven a few minutes to dry off the top of omelet.

—*Mrs. H. P. Steele.*

EGG AND APPLE OMELET.—Seven tart apples, 3 eggs, one-half cup sugar, 1 tablespoon of butter, cinnamon to taste. Stew the apples very soft, mash them so there will be no lumps, add the butter and sugar while still warm but let them cool before putting in the beaten eggs. Put this in a casserole or ramekin without cover and bake until brown.

—*Mrs. J. F. Henry.*

PRESSED MEAT WITH EGGS.—Cook 3 or 4 lbs. of beef, grind and season well. Boil down liquid and pour over ground meat, can add a little gelatine to insure its being firm; 6 or 8 eggs boiled hard, separate, season and chop both yolks and whites. Put half of meat into a dish, add a layer of the chopped whites, then all of the yolks, and then the remainder of the whites, pouring a little of the melted butter over the eggs, then add balance of the meat, cover and press for several hours in cool place.

—*Mrs. Mary O. Dennis, Olathe.*

SMOTHERED EGGS.—Boil one dozen eggs until hard, take them out and take off the shell, cut in halves and lay in a bowl or tureen. Take three pints of good chicken broth and thicken it with a little flour. Add pepper, salt and a little celery seed, and when it boils, pour it over the eggs.

—*Mrs. Nora Cook.*

THE ENTERPRISE JOB SHOP PRINTED THIS BOOK

Reinhold-Galloway Grocery Co.—The Richelieu Store

172

THE PHILALETHEAN COOK BOOK

EGG OMELET.—Take 4 eggs, beat the whites and yolks separately, mix one tablespoon of flour with yolks and beat until smooth, then add one cup of milk, salt and pepper to suit taste, stir all together. Grease a skillet with butter and when hot pour all in, adding the beaten whites last, cover with lid and turn when done. This makes a delicious omelet.

—*Mrs. Kinikin.*

SCRAMBLED EGGS WITH TOMATOES.—Three eggs, 1 cupful of tomato pulp, pepper, 1 tablespoon of butter, salt. Take a cupful of the tomato pulp from a can or jar, using as little of the juice as possible, grease a frying pan and fry the pulp for five minutes, being careful not to let burn. Beat up the egg yolks and whites together until they are light and creamy, season with salt and pepper. Put in a well greased frying pan, add remainder of butter and the fried tomatoes and scramble with a fork in the usual manner.

—*Miss Lou Staples.*

EGG LOAF.—One dozen hard boiled eggs, one-half pint stuffed olives, 1 cup nut meats. Put all through meat grinder, season with salt and pepper, sweet cream enough to form a loaf. Cut in squares and serve with mayonnaise on lettuce leaf.

—*E. J. Scott.*

SCRAMBLED EGGS AND CHIPPED BEEF.—One pound of chipped beef, pour on hot water, let stand four minutes and drain, have frying skillet hot. Mix the desired number of eggs and meat and pour in the hot pan until eggs are set.

—*Mrs. E. D. Brown.*

ASPARAGUS AND EGGS.—Take about twenty-five heads of asparagus, cut into inch lengths and boil twenty minutes. Drain and add about 2 ounces butter, heat well and season with pepper and salt. Pour into a buttered baking tin and break over this one egg for each person. Sprinkle with pepper and salt and bake in moderate oven until eggs are nice and firm. To be served hot.

—*Mrs. Alvah Dix.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

It pays to have your work done by Parkade Cleaners

GOLDEN ROD EGG.—One pint heated milk, 1 tablespoon corn starch, butter size of egg, mixed together like drawn butter. Pour hot milk over this, boil 6 eggs 20 minutes, chop the whites. Make squares of toast and pour the dressing over them. Put yolks through sieve and then on the toast and dressing adding a little salt.

—*Dr. Christie.*

EGG CROQUETTES. — Three hard boiled eggs, chopped, one-half cup cream, one-half cup bread crumbs (good measure), 1 teaspoon butter, 1 teaspoon chopped onion, 1 teaspoon chopped parsley, 1 saltspoon salt, one-half saltspoon pepper. Cook the cream and pour it, while hot, over the crumbs and butter, and stir till smooth. Add the salt, pepper, onion, parsley and eggs and beat thoroughly. Let the mixture stand in a cool place until stiff, then mould into croquettes and roll in fine bread crumbs. Beat a raw egg with a tablespoon of water, dip the croquettes into this, roll again in crumbs and fry in deep hot fat.

—*Gladys L. Culver.*

BAKED EGGS WITH ONIONS.—Fry to a nice brown three medium sized onions, place in a bake dish and break in 6 eggs, sprinkle with grated cheese and cracker crumbs, season with paprika and salt and bits of butter. Bake until eggs are set.

—*Mrs. A. B. Cox, Olathe.*

VEGETABLE OMELET.—Six eggs, 1 cup cream, pepper, 1 can of peas, salt, 1 tablespoon of butter. Beat eggs, whites very stiff, yolks to a thick creamy yellow. Into the yolks stir the thick cream, pepper and salt, then fold in the beaten whites. Pour this mixture into a frying pan already buttered and hot with a lump of butter in the middle of it. Set over a good fire, do not stir. When it begins to set, add the peas well drained and seasoned. Slip a cake turner under and fold it over. Serve the minute it is brown. —*Mrs. Horace Cooper.*

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

174

THE PHILALETHEAN COOK BOOK

BAKED EGGS.—Into a shallow pan which has been buttered and covered with bread crumbs, break the desired number of eggs. Season and sprinkle with bread crumbs and bits of butter. Bake in upper part of the hot oven.

—*Mrs. W. S. Grim.*

To Get It Nicely Printed — Take It To The Enterprise

Digitized by Google

CHEESE

DUTCH CHEESE.—Put a pan of sour milk onto the stove where it is not too hot, let it scald until the whey rises to the top (do not boil). Place a clean cloth over seive and pour whey and curd into it leaving to drain. Put into dish adding salt and butter and enough sweet cream to make the cheese the consistency of putty. Roll into balls.

ENGLISH MONKEY.—Soak a small cup of bread crumbs in a cup of sweet milk for 10 minutes. Melt 1 tablespoon of butter and a cup of stale creese grated or broken in small pieces. Stir until melted. Add crumbs, 1 beaten egg, $\frac{1}{2}$ teaspoon salt, dash of cayenne pepper. Bake until brown and serve on toast. A good breakfast dish.

—*Mrs. Woodhouse.*

MACARONI AND CHEESE.—Break one-half pound macaroni into pieces, add 1 teaspoon salt and boil 20 minutes. Drain well and put in well buttered bake dish a layer of macaroni, layer of cheese and layer of cracker crumbs. Place little pieces of butter on top and pour over the whole cup of cream or milk. Bake half hour, brown well on top and serve on dish in which cooked.

—*Mabel Hayes.*

CHEESE CUSTARD—Six tablespoons grated cheese, 2 tablespoons butter, 4 eggs, 1 cup milk, 1 tablespoon corn starch stirred into it, salt and pepper to taste. Beat the eggs very light and pour upon them the heated milk, with a pinch of soda. While warm add butter, salt, pepper and cheese. Beat well and pour into greased custard cups. Bake in quick oven fifteen minutes or until high and brown. Serve at once as a separate course with bread and butter after soup or before dessert course.

Use Stationery Properly Printed by The ENTERPRISE

Reinhold-Galloway Grocery Co.—The Richelieu Store

176

THE PHILALETHEAN COOK BOOK

CHEESE STRAWS.—Two cups flour, shortening, butter and lard enough to make rich pie crust, salt to taste, 1 scant cup grated cheese, cut into narrow strips. Bake in rather quick oven until a delicate brown. Serve with salad.

—Alice Dollis.

CHEESE STRAWS.—One coffee cup of cheese grated, 1 scant cup flour, 1 teaspoon baking powder, butter size of small egg, a pinch of salt. Sift flour, baking powder and salt into small pan, then work in the soft butter thoroughly, then the cheese, work this well with the hands so there are no lumps. Add very little cold water just enough to make it hold together. Turn on board and roll thin as pie crust. Cut in very narrow strips 4 or 5 inches long, put in buttered pan, any shallow square pan, sprinkle with a little salt and bake in a moderately hot oven a pale brown. Be careful about getting too much water as that will require more flour in rolling and as little as possible must be used.

—Mrs. T. J. Black.

MACARONI WITH CHEESE AND ROUND STEAK.—One-half package macaroni, one pound round steak, one-half cup grated cheese, one-half can tomatoes, one-half cup bread crumbs, 3 tablespoons butter, 2 small onions, salt and pepper. Break macaroni in small pieces and cook with one tablespoon of the butter in boiling water 20 minutes, drain, put steak and onions through chopper, butter a casserole, put in macaroni, meat, onions, seasoning, tomatoes, cheese, bread crumbs and remainder of butter all mixed together well. Bake one hour.

—Mrs. Jack Gates.

WELSH RAREBIT.—Three eggs, 2 cups sweet cream, 1 pound cheese, butter size of egg, salt and pepper to taste. Cut cheese in small pieces, melt, add butter, beat eggs and mix with cream and add to cheese. Cook stirring all the time until done. Serve on crackers.

—Della Meredith.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Rugs Cleaned; Call for Prices . . . Parkade Cleaners

THE PHILALETHEAN COOK BOOK

177

CHEESE ON TOAST.—Put in double boiler 1 teaspoon butter, break one-half pound cheese into pan, after melted stir in 1 tablespoon flour and when blended put in two-thirds cup of cream. Season with mustard, salt and pepper. Serve hot on toast. —*Mrs. A. N. Blessing.*

SPANISH CHEESE.—Heat until almost boiling, 1½ cups rich milk, butter size of walnut, one-fourth pound grated cheese, one-half teaspoon salt, (one teaspoon ground mustard, ¼ teaspoon paprika mixed with 1 large tablespoon corn starch), enough milk to moisten well, stir into hot mixture on stove, let simmer a few minutes and serve on toasted crackers. Takes place of meat for lunch.

—*Mrs. C. M. Thompson.*

CHEESE FONDU.—Soak 1 cup dry fine cracker crumbs in 2 scant cups of rich milk. Beat into this 3 eggs, whipped very light, add 2 small tablespoons melted butter, pepper and salt, one-half pound stale cheese, grated fine. Pour into buttered baking dish and scatter cracker crumbs on top. Bake one-half hour. Serve immediately.

—*Mary Scott.*

BAKED POTATOES WITH CHEESE.—Six large potatoes, four tablespoons grated cheese, one egg well beaten, one teaspoon salt, milk to moisten. Bake potatoes forty-five minutes, remove from oven, cut in lengthwise halves, remove meat and mash, add salt, cheese, egg and milk. Add butter in small pieces using about one teaspoon to each potato; refill shells and brown in hot oven. White of egg may be used for top.

—*Mrs. H. P. Steel.*

CHEESE BALLS.—One-half cup cracker crumbs, 1 teaspoon butter, ¼ teaspoon mustard, 1 cup grated cheese, 1 egg, ½ teaspoon salt, few grains red pepper. Rub butter, crumbs and cheese together, add seasoning and egg well beaten, shape in balls and fry in crisco, drain and serve.

—*Mrs. Ray Brooks.*

To Buy, Sell or Trade see Christianson and Simmons

CHEESE OMELET.—Three eggs well beaten, 1 tea-spoon salt, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup grated cheese. Beat eggs thoroughly, add salt and milk and cream, melt tablespoon butter in frying pan, pour in batter, cook until brown on one side, add cheese, fold one side over the other and bake in oven fifteen minutes.

—*Mrs. John Metcalf.*

CHEESE CARROTS.—Mix one pound pimento cheese with mayonnaise to form a soft ball. Roll into the shape of a carrot and place a spray of parsley in end.

—*Elizabeth Wilson.*

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILALETHEAN COOK BOOK

179

LEFT-OVERS HINTS

Add bread crumbs or cold boiled rice to griddle cake batter.

Use corn or leftovers of dried fruits in fritters.

Make cold boiled rice into balls and dress with custard sauce and cocoanut.

Use remainder of cake the same.

Left over string beans, peas, young carrots or beets also other vegetables make good salads.

HOMINY FRITTERS.—Two level cups cold cooked hominy, one-half cup chopped cooked ham. Add to fritter batter and drop by spoonfuls into plenty of smoking hot fat. Fry until nicely browned. Drain on paper and serve hot. Fritter batter: Two eggs, well beaten, one-half cup milk, one-half level teaspoon salt, one level teaspoon baking powder, one and one-half cups flour.

Grace V. Smith.

COTTAGE PIE.—*Leftovers required:* Mashed potatoes, cold meat, onion. Take any cold meat and mince finely adding chopped onion to taste. Take a greased baking dish and put in mashed potatoes in a layer, then a layer of the minced meat, another of potatoes and another of meat, finishing with potatoes on top. Pour a little gravy or stock over each layer of meat and season with pepper and salt. Bake in oven until top crust of potatoes is nicely browned and serve piping hot.

Mrs. Alvah Dix.

VEAL LOAF.—4 lbs. ground veal, 1 lb. fresh pork fat, one-half pound cracker crumbs, 2 eggs well beaten and salt and pepper. Mix all together and bake one and one-half hours, basting occasionally. —Mrs. J. J. Ross.

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Digitized by Google

FINE LEFT OVER DISH.—Chop 1 cup left over meat, cook in double boiler one and one-half cups sweet milk, 1 tablespoon flour, tablespoon of butter, and yolks of 2 eggs. (If eggs are scarce, use one and more flour.) When like thick gravy add meat, pepper, salt and few bread crumbs. Beat the whites of the eggs, pour on top and add bread crumbs, buttered. Bake until crumbs are light brown. This makes a quick dish for lunch.

—*Mrs. R. M. Orme.*

LEFT OVER BREAD OR BREAD CRUMBS AND COLD BOILED POTATOES.—Slice the potatoes and mix with coarse bread crumbs. Put some fat in skillet and let it get hot and fry the mixture. When hot add a beaten egg for each two cups of the mixture. Stir and when cooked enough dish and serve.

—*Mrs. M. A. Hillis.*

CHILI CON CARNE.—*Left overs.*—Beans, bacon, tomatoes. Grind the bacon, brown a small onion in bacon grease or butter. Pour the beans, bacon and tomatoes into the browned onion and add a teaspoonful of chili and salt to taste. Proportions not important as this is to use what is on hand. General proportions: beans, 2 cups; tomatoes, 1 cup; bacon $\frac{1}{2}$ cup; cooked rice can be added if convenient.

—*Mrs. E. E. Mahannah.*

HAM ON TOAST WITH VEGETABLE HASH.—A delicious dish is made from leftover pieces of ham. Cut ham into squares and heat them in white sauce, then pour them over slices of hot toast in the center of a hot platter. Serve with vegetable hash made by chopping together any cold cooked vegetables such as turnips, potatoes, parsnips, and string beans into small squares. Season to taste with salt and pepper and with onion chopped fine. Moisten with stock or water. Put a little fat into a frying pan, add the hash, and when nicely browned serve with ham.

—*Mrs. E. E. Mahannah.*

Bicycles, Keys and Accessories. **Barsch Motor Co.**

Reinhold-Galloway Grocery Co.—The Richelieu Store

THE PHILAETHLEAN COOK BOOK

181

SOUTHERN BAKED HAM.—Put medium sized smoked ham in pot and cover with sweet cider. Let it cook slowly three hours. Skim off grease frequently. Take off rind and decorate ham with cloves. Pour over ham one cup bread crumbs and one cup maple syrup, then bake in oven one hour.

—*Mrs. J. J. Ross.*

SMOKED BAKED HAM IN MILK.—Place medium ham in roaster and pour over 2 cups sweet milk, as the milk cooks away, add more till you use about 2 quarts. Cook several hours and be sure ham is nicely browned.

—*Mrs. Glenn Corey.*

MOCK SAUSAGE.—Cream of wheat, cooked, $\frac{3}{4}$ cup; fine soft bread crumbs, $\frac{1}{4}$ cup; one egg, one-half teaspoon salt, one-fourth teaspoon pepper, one-half teaspoon sage, one-half teaspoon thyme. Mix dry ingredients and egg beaten until light. Shape into sausages. Arrange in buttered baking pan. Brush with butter or olive oil. Bake in moderate oven 20 minutes. Good to serve with bananas or with well seasoned white sauce.

—*Mrs. E. E. Mahannah.*

TREMBLY TRUCK SALAD.—Cold meat or fish or chicken, cold boiled rice, gelatine, one ounce soaked 1 hour in 1 cup cold water; olives, chopped. Pour over gelatine 1 pint boiling water and season liberally with salt, pepper, celery salt and paprika; butter a square tin and scatter over the bottom bits of cold boiled rice and small pieces of cold meat, chicken or fish. Over the rice and meat scatter chopped olives. Over this pour a layer of the seasoned gelatine and set on ice to cool and stiffen. Keep the rest of the gelatine where it is warm enough to prevent its hardening. When the first layer is hard repeat the process. Then set on ice until ready to serve. Cut the salad in two inch squares and serve on a lettuce leaf with mayonnaise.

—*Mrs. E. C. Tripler.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

HELPFUL HINTS TO THE YOUNG HOUSEWIFE

Listerene is an excellent disinfectant to use for the mouth and throat.

To clean piano keys, rub with alcohol.

Never put knives with ivory handles in water. Hot water causes them to crack and discolor.

To remove fruit stains, pour boiling water over stained surface until stain is removed, then hang up to dry.

After broiling or frying, if any fat has spattered on range wipe surface at once with newspaper.

For a burn apply equal parts of white of egg and olive oil mixed together, then cover with a piece of old linen or soft cloth; if applied at once no blister will form. Or apply at once cooking soda, then cover with cloth and keep the same wet with cold water. This relieves the pain and prevents blistering.

To wash mirrors and windows moisten chamois skin with ammonia, rub over surface, then wipe with a clean dry cloth.

—*Mrs. Marvin McNutt.*

To prevent grease from popping out on the stove when frying eggs sprinkle a little flour in grease.

—*Mrs. J. F. Krebs.*

Equal parts of any washing powder and common soda will remove stains from sink.

—*Mrs. Madeline Dalton.*

To remove tea stains from china rub with a little dampened salt.

—*Mrs. Madeline Dalton.*

To keep away cockroaches sprinkle borax where they are in the habit of traveling

—*Mrs. Ida Wilcox.*

THE ENTERPRISE JOB SHOP PRINTED THIS BOOK

and ICES. Pasteurized Milk and Cream Phone M25

A SUBSTITUTE FOR PASTRY FLOUR.—Take out two tablespoons of flour for a cupful and add two tablespoons of corn starch in its place.

Use glycerine to remove peach stains.

Cockroaches may be destroyed by pouring boiling water into their haunts, or setting a mixture of arsenic, Indian meal and molasses where they are found. Chloride of lime sweetened will also poison them.

Rose geranium leaves placed on the bottom of cake pan after it is greased and sprinkled with flour will impart a delicate fascinating flavor to the plainest cakes.

Peach leaves boiled in custard or blanc mange add a very refreshing flavor and the kernels of the peach pits crushed and added in small quantity to peach marmalade will impart a truly Oriental tang.

—*Mrs. Eubanks.*

HARD LAUNDRY SOAP—4 lbs. grease warmed and strained through cloth; 1 can Red Seal Lye, dissolved in three pints of cold water. When grease and lye are luke warm stir the lye into the grease. While stirring add 4 tablespoons powdered borax and 10c worth of oil of sassafras (this scent may be omitted if desired.) When the consistency of cream, pour into pan or box lined with clean cloth, and when cold cut in bars. This makes fifteen half-pound bars of soap.

—*Mrs. Chas. Alderson.*

To set color in ginghams, 1 teaspoon sugar of lead to 1 gallon of hot water. Put ginghams in while water is hot and let lay until cool enough to wring out.

—*Mrs. Chas. L. Blake.*

To prevent sugar syrup from going to sugar, put in a little pinch of alum.

—*Mrs. Mayme Reville.*

Bicycles, Keys and Accessories. Barsch Motor Co.

Reinhold-Galloway Grocery Co.—The Richelieu Store

184

THE PHILALETHEAN COOK BOOK

When rugs are turned up at the ends lay them down on the floor upside down and spread a paste (made from starch) over the ends and let dry.

—*Mrs. E. A. Wharton.*

To remove paint from windows scrape with a razor blade, or rub over surface with steel wool.

—*Mrs. E. A. Wharton.*

To gather a ruffle lengthen the stitch as long as possible and pull the under thread to obtain the desired fullness.

—*Mrs. Samuel H. Bell.*

SMOOTH GRAVY.—When making gravy with the flour thickening, take about $\frac{1}{2}$ cup flour, water enough to make a thin paste, strain, then put in meat stock and stir to avoid lumps.

—*Mrs. R. G. Trotter.*

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Rugs Cleaned; Call for Prices . . . Parkade Cleaners

THE PHILAETHLEAN COOK BOOK

185

Nichols & Lathrop. Clothing, Shoes and Furnishings

Digitized by Google

VISIT THE EMPRESS AND DREAMLAND THEATERS

186

THE PHILALETHEAN COOK BOOK

MISCELLANEOUS RECIPES

APRICOT MARMALADE.—1 heaping 10 lb. pail of peeled apricots, one 10 lb. pail (not quite full) of cane sugar. Put sugar over apricots and let stand until morning. In the morning take juice of 4 oranges, rind of 1 chopped fine, 1 can of sliced pineapple cut in small pieces, and put all together in kettle and cook until thick.

Mrs. Wm. M. Simmons.

GINGER BREAD.— $1\frac{1}{2}$ cup molasses, $\frac{3}{4}$ cup boiling water, $\frac{1}{2}$ cup butter, 3 cups flour, 1 teaspoon soda, $1\frac{1}{2}$ teaspoon each of ginger and cinnamon, $\frac{1}{2}$ teaspoon each of cloves and nutmeg. Add to the molasses the melted butter, mix well, then add the soda which has been dissolved in boiling water. Mix spices with flour, add this to the other mixture and beat until perfectly smooth. Bake in a moderate oven. —*Mrs. Amy M. Wilson.*

ANGEL CHARLOTTE RUSSE.—One tablespoon Knox gelatine, one-fourth cup cold water, 1 cup sugar, one-fourth cup boiling water, 1 pint of whipping cream, one-half dozen hard macaroons, 1 dozen marshmallows, 2 tablespoons candied cherries, one-fourth pound chopped almonds, vanilla. Soak gelatine in cold water, dissolve in hot water. Add sugar. When cold add cream beaten until stiff, almonds, rolled macaroons, marshmallows and cherries cut into small pieces. Flavor with vanilla. Then turn into moulds previously dipped in cold water. Set on ice for a few hours. Serve with whipped cream.

Mrs. Joe R. Brown.

MILK SHERBET.—Juice of 4 lemons, $3\frac{1}{2}$ cups of sugar, Mix all together and turn into freezer to chill. Then add two quarts of new milk or part milk, part cream and freeze. Pineapple may be added. This makes one gallon. —*Mrs. I. Knott.*

NICHOLS & LATHROP . . . THE MEN'S STORE

GRAPE FRUIT MARMALADE.—12 grape fruit sliced finely, juice of 12 lemons, 12 lbs. sugar. Then proceed as for orange marmalade. —*Mrs. Eubanks.*

BAKED BANANAS.—Slice bananas lengthwise and lay flat side down to banking pan, cover with lemon syrup and bake in slow oven until tender. Serve either hot or cold. —*Selected.*

APPLE PIE.—One cup sugar, 1 tablespoon butter, cream butter and sugar as for cake, stir in yolks of 2 eggs, then add good sized grated apples, dissolve 2 tablespoons flour in cup of water. If not enough add a little more. Flavor with vanilla, bake with 1 crust. When done add the whites of eggs beaten to a meringue and brown.

—*Carrie Hatchet.*

BANANA CROQUETTES.—Use small bananas. Strip off skins, cut off ends and divide into two parts crosswise. Pepper and salt. Roll in eggs and cracker crumbs. Set on ice for 30 minutes to stiffen and fry in deep fat. Serve dry and hot with light meats.

—*Mrs. C. D. Dawson, Olathe.*

ALMOND PUDDING.—One-half pint of milk, one-half pint of cream, 2 tablespoons of rice flour, cook in double boiler two minutes with a speck of salt, remove from the fire and pour in the beaten yolks of 4 eggs. Flavor with a few drops of rose water and a few drops of vanilla and stir in 1 cup of almond meal. Pour in a buttered mould, set in hot water and cook from 20 minutes to one-half hour or until it sets. Let stand 20 minutes before removing from mould. —*Mrs. Joe R. Brown.*

CORN OYSTERS.—To one cup corn pulp add 1 beaten egg, $\frac{1}{4}$ cup flour, season with salt and pepper. Drop by spoonfuls and fry in deep fat or cook on hot, well greased griddle. Cook in shape and size of an oyster.

—*Mrs. Dawson, Olahte.*

THE DAILY ENTERPRISE COVERS THE NEWS FIELD

To Buy, Sell or Trade see Christianson and Simmons

188

THE PHILALETHEAN COOK BOOK

BEAN CUSTARD.—Wash 1 cup lima beans. Cover with cold water and soak over night. Drain and put in sauce pan in cold water. Boil until soft. Rub through sieve. Add 1 cup sugar, 2 teaspoons butter, 3 beaten eggs, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla. Mix and divide into custard cups. Bake and serve hot.

—*Mrs. Dawson, Olathe.*

GLAZED SWEET POTATOES.—Boil medium sized potatoes 45 minutes, then drain, pare and cut 'in halves lengthwise and sprinkle with salt. Heat 4 tablespoons of butter, add 1 tablespoon each of water and brown sugar. Place potatoes in a buttered shallow bake pan. Use the mixture to baste them and brown in hot oven.

—*Gladys Culver.*

BAKED TOMATOES. (*Creole Style.*)—Six large tomatoes, 2 green peppers, chopped, 1 teaspoon chopped onion, 2 tablespoons butter, salt and paprika. Cut tomatoes in halves crosswise, place in buttered baking pan and sprinkle with the peppers, onion, bits of butter, salt and paprika, bake until nicely brown. Put the tomatoes carefully on nicely buttered rounds of toast then make a sauce from liquor left in pan adding 2 tablespoons butter, 2 tablespoons flour, browned in the butter and 1 cup of cream. Let boil and pour over the tomatoes and toast.

—*Selected.*

RICHMOND CORN CAKES.—Three-fourths cup corn, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ tablespoon sugar, 2 eggs, $\frac{7}{8}$ cup flour, one tablespoon baking powder, $\frac{1}{2}$ teaspoon salt. To corn add milk, sugar and eggs well beaten. Mix and sift flour, baking powder and salt. Combine mixture and drop by tablespoons into buttered muffin rings. Bake in moderate oven. Serve with roast beef.

—*Mrs. Dawson, Olathe.*

Use Stationery Properly Printed by The ENTERPRISE

Ladies Shampooing and Massaging

**PINKSTAFF BROS.
BARBER SHOP**

THE PHILALETHEAN COOK BOOK

189

Bicycles, Keys and Accessories.

Barsch Motor Co.

THE ENTERPRISE JOB SHOP PRINTED THIS BOOK

190

THE PHILALETHEAN COOK BOOK

H. D. ROSE—Manufacturer of ICE CREAM, SHERBETS

Digitized by Google

It pays to have your work done by Parkade Cleaners

THE PHILALETHEAN COOK BOOK

191

and ICES. Pasteurized Milk and Cream Phone M25

Digitized by Google

Reinhold-Galloway Grocery Co.—The Richelieu Store

192

THE PHILALETHEAN COOK BOOK

JOHN L. STIVERS, Attorney-at-Law, Montrose, Colo.

Digitized by Google

B. B. Christiansen **Montrose Land Co.** T. L. Simmons, M 208

THE PHILALETHEAN COOK BOOK

193

NICHOLS & LATHROP. High Grade Shirts for Men

Digitized by Google

VISIT THE EMPRESS AND DREAMLAND THEATERS

194

THE PHILALETHEAN COOK BOOK

THE DAILY ENTERPRISE HAS the BEST EQUIPMENT

Digitized by Google

DR. F. B. FLEMING
OSTEOPATH

Phones: Office M. 33; Residence M. 250.
Osteopathy, the original system of healing by spinal adjustment

DR. JOHN H. BAKER
DENTIST

Phone M. 76W. Montrose, Colo.

DR. ROSS McCAFFERTY
DENTIST

Phones: Office, Montrose 105—House, Montrose 80
Office Hours: 8 to 12 a. m., 1 to 5 p. m.

DR. JAMES B. PARKS
DENTIST

Missouri Building Montrose, Colo.

E. F. PETERSON, D. D. S.

SPECIALTIES:

Removable Bridgework
Full Dentures

Montrose,
Colorado

DR. EDGAR HADLEY

Phone Montrose 137.
Hours 2 to 4 p. m., and by appointment.

WHEN YOU WANT TO FILL

Your Favorite Recipe

CALL MONTROSE 10

Where you will find a full line of

STAPLE AND FANCY GROCERIES

GEORGE W. MARTIN

305 Main Street.

CHEVROLET

SALES AND SERVICE

Full line of parts.

MONTROSE MOTOR CO.

Phone 220

A WOMAN'S DELIGHT

Many things are necessary to good housekeeping, but none are more pleasing to the housewife than

PRETTY SILVER

We always show complete lines of the most desirable patterns in both Sterling and Sheffield, either separate pieces or sets in chests.

A. W. FRANDSEN

JEWELER-OPTOMETRIST

TRADE WITH HOME FOLKS

THE GRANGE CO-OPERATIVE ASSOCIATION

IS A FARMERS' ORGANIZATION

POTATOES, ONIONS AND APPLES IN CAR LOTS

Palisade Coal and everything that goes with a first-class Feed Store

GRANGE CO-OPERATIVE ASSOCIATION

Phone Montrose 58

**"The LeGall
BEAUTY SHOP"**

ROOMS 10, 11, 12
NYE BLDG



**Scalp Treatment
Massage, Manicure and
Hair Weaving**

PHONE - - - M 184W

Lee & Miner

SELL TIRES and TUBES

Do Auto Repairing and

Oxy-Acetylene Welding

**"All Outdoors Invites
Your Kodak"**

WE ARE AGENTS FOR
EASTMAN KODAKS
AND SUPPLIES

**Busy Corner Pharmacy
Co.**

Montrose, Colorado

**O. K. GROCERY AND
BAKERY**

WE SPECIALIZE IN

FIRST-CLASS
BAKERY GOODS

PHONE MONTROSE 56

After you have finished reading about the good things to eat, come to this store and see all the good things to wear.

A. M. HARRIS

Home of Style and Quality

Prettiest Store in Western Colorado

417 Main

M. 404

PURITAN

Skeletonized View Showing
the great deep Accousticator
used in all Puritan Phonographs



2164 020

SINGER SEWING MACHINES

Repairs for all Machines



SEWING MACHINES
PIANOS and
PHONOGRAPHS

Peter Dolan

234 Main St. Phone M ~~2222~~
Montrose, Colorado 604

